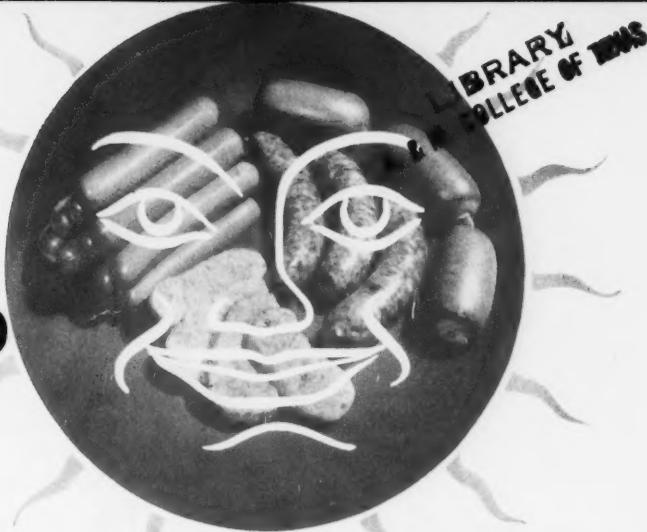


FEBRUARY 20, 1964

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

PEPPERROYAL AND SOLUBLIZED SEASONINGS



for Sunny-Day Flavor

Now, you can improve the taste of your products with the smooth, mellow blend of *controlled* spice flavors in SOLUBLIZED SEASONINGS. Griffith chemists maintain a new high standard of potency, purity and uniformity in each extractive—by an exclusive extraction process* developed by Griffith research.

With each spice extractive always of uniform quality, blending is a laboratory science that assures flavor control for users of SOLUBLIZED SEASONINGS. That's a big sales advantage worth looking into—today.

*Patent Applied For

For all pork curing—sausage, hams, bacon, picnics—use PRAGUE POWDER®, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.



The
GRIFFITH
LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.





Buffalo

QUALITY
SAUSAGE MACHINERY
for more than 80 years

* BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and features that increase plant efficiency and protect product quality.

JOHN E. SMITH'S SONS CO.
50 BROADWAY
BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities



STUFFERS, Capacities from 80 to 1,000 lbs.



STANDARD MIXERS, Capacities from 75 to 2,000 lbs.

THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY
• Widest range
of sizes
• Greatest variety
of types



VACUUM MIXERS, Capacities from 75 to 2,000 lbs.



SILENT CUTTERS, Cutter Capacities from 20 to 600 lbs.

Known the world over as the "cool-cutting" grinder

BUFFALO Grinders have machined feed screws and finely finished rifled cylinders to assure clean cutting and eliminate mashing or backup. These grinders are fitted with smooth-working helical gears and massive Timken bearings. They are ruggedly constructed to give years of efficient service. Sanitary . . . safe. You can forget about grinding problems when BUFFALOS are on the job in your plant.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

<input type="checkbox"/> Silent Cutter	<input type="checkbox"/> Smokemaster
<input type="checkbox"/> Mixer	<input type="checkbox"/> Grinder
<input type="checkbox"/> Casing Applier	<input type="checkbox"/> Stuffer
<input type="checkbox"/> Head Cheese Cutter	
<input type="checkbox"/> Pork Fat Cuber	
<input type="checkbox"/> Combination of Special Purpose Equipment	

Name.....

Company.....

Address.....

City..... Zone..... State.....

All over the map it's the top bacon wrap

tight wrap



greaseproof



clear transparency



positive seal

WHEREVER bacon is packaged—and that means practically everywhere—75 BF PLIOFILM is fast becoming the favored wrap. It's easy to understand why.

PLIOFILM insures a tight package that won't pucker or sag—even when exposed to showcase moisture.

PLIOFILM provides a positive, film-to-film seal, takes plenty of rough handling.

It's greaseproof, won't smear other packages.

PLIOFILM is air-moisture-resistant, preserves "hickory smoked" aroma and taste of bacon.

The natural transparency of PLIOFILM minimizes shine and glare.

And with all these advantages, PLIOFILM costs less than other films. No other film yields so much protection per pound. The Goodyear Packaging Engineer can help you design a PLIOFILM wrap that's tailor-made for your problem. Write him at Goodyear, Pliofilm Dept. N-6416, Akron 16, Ohio.



Good things
are better in

Pliofilm

3-way protection against air, moisture, liquids

Pliofilm, a rubber hydrochloride—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

We think you'll like "THE GREATEST STORY EVER TOLD"—every Sunday—ABC Radio Network—THE GOODYEAR TELEVISION PLAYHOUSE—every other Sunday—NBC TV Network

WHY USE THREE WRAPS



...TO DO
ONE JOB?



WONDERAP

● WONDERAP, the *one-step* wrap, can work miracles in your packing operation. HARTFORD CITY PAPER COMPANY research experts have developed "single-sheet" wrapping for smoked meat products by strip-gluing two specially designed sheets together. No need to use *three* sheets to do *one* job; no need for three inventories.

And the cost? WONDERAP saves up to 15% of the cost of the old-fashioned three-sheet wraps. Your packages look brighter . . . colors really gleam on WONDERAP's clean white surface.

Write for samples and additional information. We are at your service.

HARTFORD CITY PAPER COMPANY

GLASSINE • GREASEPROOF • SPECIALTY PAPERS

Main Office: Hartford City, Indiana

CHICAGO OFFICE:

620 First Nat. Bank Bldg.

38 S. Dearborn St., Chicago 3, Ill.

NEW YORK OFFICE:

15 Park Row, Suite 2206

New York 38, New York

THE NATIONAL



Provisioner

VOLUME 130 FEBRUARY 20, 1954 NUMBER 8

Contents

Morse Raps High Corn Supports.....	15
Shipping Pork Products in Bags.....	16
Morrell's Salesman of the Year.....	19
PM—Dollar Wise Maintenance.....	22
Cattle Numbers Set New Record.....	34
Mickelberry Sales Hit Peak.....	26
Up and Down the Meat Trail.....	29
Backs Props Cut, More Stock Feeding.....	31
Promoting Community Relations.....	32
Classified Advertising.....	50

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, Vice President and
Sales Manager

FRANK N. DAVIS
ROBERT DAVIES

JUNE F. MARKEY, Production Manager

CHARLES W. REYNOLDS, New York Representa-
tive, 18 E. 41st St. (17) Tel. LExington 2-9092,
2-9093

Los Angeles: McDONALD-THOMPSON, 3727 W.
6th St. (5) Tel. DUnkirk 7-5391

San Francisco: McDONALD-THOMPSON, 625
Market St. (5) Tel. YUKon 6-0647
Seattle: McDONALD-THOMPSON, 1008 Western
Ave. (4) Tel. Elliott 3767

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subsci-
ptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50.
Single copies, 25 cents. Copyright 1954 by the National Pro-
visioner, Inc. Trade Mark registered in U.S. Patent Office.
Entered as second-class matter October 9, 1919, at the Post
Office at Chicago, Ill., under the act of March 3, 1879.

Morse Raps High Corn Props, Hog Low

The high, rigid price supports on corn, chief food for livestock, are causing farmers to store too much corn to sell to the government while they're not raising enough hogs, Under Secretary of Agriculture True D. Morse charged in a talk before the Corn Belt Livestock Feeders Association in Chicago. His speech followed the USDA report (see page 34) that the number of hogs on farms fell 11 per cent during the last year and were at the lowest count since 1938. The report that cattle numbers on farms on January 1 totaled a record 94,677,000 head, 1 per cent higher than last year, came as a "surprise" in the light of the drought and last year's high slaughter rate, Morse said. The long-run future of beef, he added, is "definitely bright" since beef is the symbol of good living in America and the public is growing.

Industry to Discuss Beef Promotion Plans

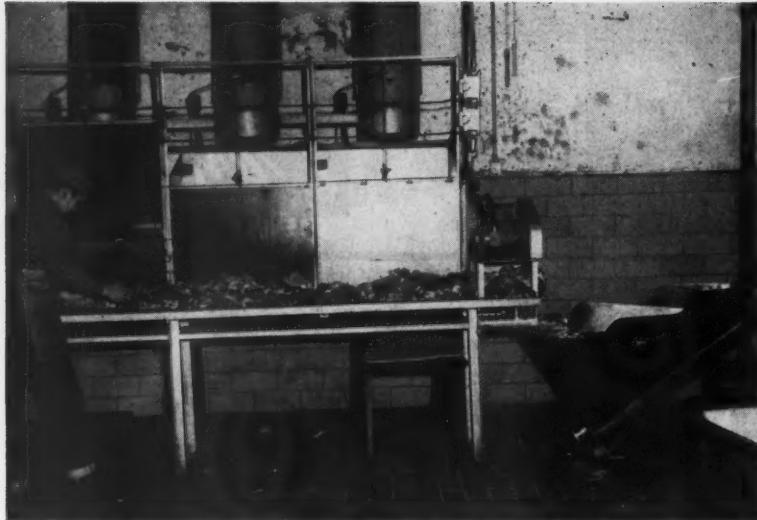
The beef cattle industry committee sponsored by the American National Cattlemen's Association has scheduled a meeting for 9:30 a.m. Tuesday, February 23, at the Conrad Hilton Hotel, Chicago, to discuss beef promotion plans for 1954. The association at its recent convention in Colorado Springs voted to launch a national beef promotion program this year. A "National Beef Week" is among the proposals that have been suggested to help increase consumption. The American Meat Institute, National Independent Meat Packers Association, Western States Meat Packers Association, Inc., and the National Live Stock and Meat Board will be represented at the meeting.

President Sees March as Crucial Month

President Eisenhower regards March, when employment normally picks up, as the key month in gauging the economic outlook. The President told his news conference this week that he will take it as a definite warning of economic trouble if employment doesn't increase next month and will propose new anti-recession measures to Congress. One of the first steps that might be considered, he said, is a cut in taxes to encourage consumer buying.

Cudahy Reports Profit for Quarter

Cudahy Packing Co. operated at a profit in the fiscal quarter ended January 31, 1954, Louis F. Long, president, reported at the company's annual meeting in Portland, Me. The company does not issue interim earnings statements.



PORK TRIMMINGS fall from cut floor via chutes to bins, then move by conveyor. . . .

Chutes, conveyors, scales
and filling unit make
efficient, economical
straight line system for

Shipping Pork Products in Bags



... into hopper where they are carried by inclined screw conveyor to bagging unit.

IN A NEW streamlined handling system, pork trimmings are taken from collecting bins and placed directly in multiwall Kraft polyethylene-laminated bags. The system, which is installed at the Cudahy Brothers Co., Cudahy, Wis., uses St. Regis Paper Corp. filling equipment and bags developed especially for bulk packaging and transporting of meat products.

As used at the plant the new system increases overall packaging efficiency by about 15 per cent and greatly reduces the unit expense for packaging

material. The Cudahy Brothers Co. sells its trimmings to outside meat processors and, consequently, the cost of the one-trip shipping container is a material item. For a comparable volume of meat, bag packaging has brought about a reduction in cost of 50 to 66 per cent, depending on the type of container employed previously. The cost of the bag, which holds approximately 75 lbs. of trimmings, is about 19c each in larger quantities.

Trimmings arrive at the bagging site via chute from the trimming floor lo-

cated two levels above and drop into five bins which hold about 400 lbs. The chutes and bins are used for different types of trimmings, depending on production and sales requirements. The front of each bin is equipped with a counter-weighted sliding door and the back of the bin is pitched slightly forward toward the door opening to let meat slide out.

A stainless steel table top conveyor runs along in front of the bins at a right angle to the door openings. When a workman lifts the gate on a bin the trimmings flow out onto the 12-in. conveyor and are carried to a stainless hopper at the feed end of an elevating screw conveyor. The 35x50x30 in. hopper extends slightly under and beyond the sides of the discharge end of the horizontal conveyor and is designed to guide the trimmings to the feed end of the 8½-in. full pitch screw.

The screw itself is pivoted at the top for easy cleanup and the screw conveyor, hopper and parts of the bag filler which come in contact with the meat are made of stainless steel. The screw conveyor is powered by a 3-h.p. motor mounted at the top of the conveyor frame.

The screw conveyor feeds into the hopper of the bag filler's screw feeding mechanism; the latter is similar to the cylinder and screw of a grinder and feeds meat into the bag by thrusting it forward. The screw of the feeding tube is self cleaning, is powered by its own 3-h.p. motor and has flutes for guiding the meat.

In actual bagging, an employe takes one of the bags, which are factory-



WORKER marks exact weight of pork contents on bag. . . .



. . . Stacks bags on skids for movement to cooler or dock.

sealed at the top and bottom and made with a tuck-in sleeve opening, and positions it on the tube of the feeding unit. The bottom and top of the filling unit have clamps which take hold of the bag at the sealed seams as the employee brings down the clamp actuating lever.

The entire bagging unit is mounted on a Toledo scale with weight readings adjusted to zero. The scale has two faces; the front gives the actual weight of the material bagged and the back face is set for the predetermined amount of meat which the bag will hold. This amount varies for different types of meat bagged; however, this setting is quickly adjusted in a matter of seconds. The present dial reads from the set weight downward to zero while the actual weight setting reads upward. The actual weight dial faces the operator.

When the preset weight pointer reaches zero it actuates a mercury switch which stops both the horizontal conveyor feeding the hopper and the screw conveyor. The feeding tube screw keeps on running and propels meat in the feeding hopper into the bag.

The employee, who knows immediately

when the last of the meat is out of the feeding tube, glances at the actual weight and enters this with a wick type pencil on the bag before freeing it from the clamping device. While the filled bag is still resting on the bottom holding frame, the self-sealing sleeve is tucked in. Once tucked in, the pressure of the contents keeps the bag closed. The filled and closed bag is loaded on a skid and moved into a cooler for chilling.

John Dovi, fresh pork pack foreman, says that the two operators handle upward of 5,000 to 8,000 lbs. of meat per hour depending on the product. The packer is bagging all varieties of pork trimmings, including boned out hams and whole pig skins which are accumulated in the cutting floor fleshing operation. The pig skins presented a minor difficulty in the first stages of bagging operations. As they passed through the tube and screw of the feeding machine they would, at times, cause the machine to trip out from overload. The feeding machine does not in any way mash or sear the meat. With the original clearance pig skins frequently became lodged



JOHN DOVI, fresh pork pack foreman, presetts weight on scale to get maximum bag fill.

in the tube and caused an overload. The diameter of the tube is $3\frac{1}{4}$ in. and 12 in. the last $6\frac{1}{2}$ in. of which forms the valve feeding into the bag. To overcome this difficulty the clearance between the screw and flues of the tube was increased to $3/16$ in. Now the pig skins

(Continued on page 34)



CLOSEUP of stainless steel hopper shows meats falling from conveyor.



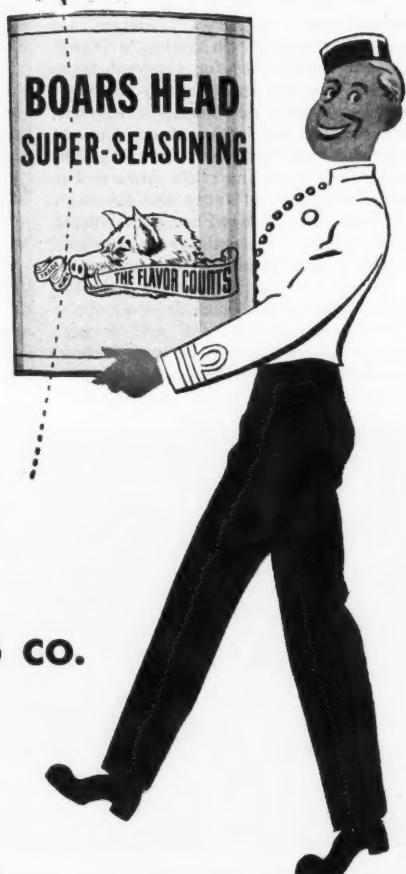
WORKERS feed whole boned out hams to bagging unit.



77
YEARS SERVICE
WITH
PRESCO
PRODUCTS

During three-quarters of a century, The Preservaline Manufacturing Company has faithfully served the country's meat industry. Our top quality products provide the finest in flavorful seasonings and dependable cures.

This long tradition of service and adherence to the highest quality standards are reflected in the wide acceptance of Presco Products by our distinguished list of satisfied customers.



PRESVALINE MANUFACTURING CO.
ESTABLISHED 1877
FLEMINGTON, NEW JERSEY

Keeping Up to Date with Morrell's



First Morrell Theme Calendar was issued in 1927.

MOST people are just reaching the point where they say and write "1954" without thinking twice, but at John Morrell & Co., Ottumwa, Iowa, the year 1955 is well on its way and thoughts already are on 1956.

"You have to be way ahead of the times to help keep the nation up to date," agree Floyd J. Torrence, Morrell advertising manager, and Hollis Peck, public relations manager, in speaking of the firm's calendars that have become an institution for Morrell dealers and their customers and a major promotional tool for Morrell.

By the end of this month, dealers will have turned in their orders to Morrell salesmen for anywhere from 100 to 10,000 calendars for 1955 to give to their customers during the Christmas season. For the calendars, with his name, address and phone number imprinted at the top, the dealer will pay 20c each.

The total printed and the cost to Morrell are a closely-guarded secret. Torrence and Peck will say, however, that the calendars can be found in all 48 states and several foreign countries, such as Canada, Great Britain and Cuba. Requests have been received from as far away as Australia.

Company officials think of the calendar as a dealer calendar; the dealer buys it and has something to give away, building up his standing with customers. However, the value of having a Morrell message in the home 365 days of the year is readily apparent, and 60 per cent of the calendars find their way into the all-important kitchen.

A pioneer in the field of firm calendars, at first largely by chance,

Salesman of the Year



Calendar theme must be broad enough to have popular appeal. Shakespeare scenes (above), now most requested, almost missed boat back in 1938.



Dealers enjoyed big demand for Walt Disney characters (above), found "gold," too, in 49'er centennial calendar shown at right.

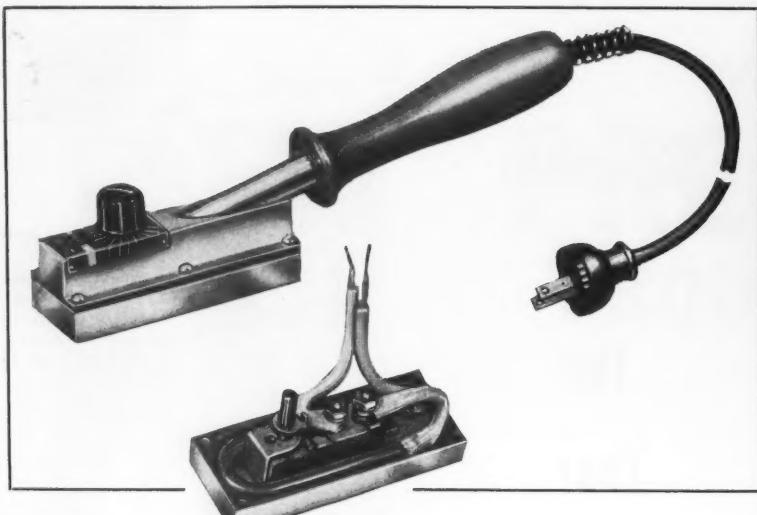


Imaginations and appetites were stirred by 1953 paintings. Careful selection of artists helps Morrell maintain lead.

HS-5

HEAT SEALING IRON

Here's the **GREAT LAKES** answer
to your demand for really low-cost,
speedy and attractive packaging!



The HS-5 Hand Sealing Iron delivers real sealing satisfaction and new packaging economics. Genuine Calrod heating element is warranted for a full year against burnout . . . is U-shaped to assure uniform abundant heating of entire sealing surface. Adjustable thermostatic control is located against the back of the actual sealing face, *within the heating element itself to control temperature at the point of use!*

Improved construction and balanced design help increase package production. Ample heat capacity and easy operation permits meeting highest production schedules. The HS-5 offers choice of three sealing faces to meet all requirements: *Aluminum for cellophane . . . Teflon-coated aluminum for less cleaning . . . Frictionless belt-type for pliofilm, acetate and similar films that provides the only sure way of hand sealing films with critical sealing ranges.*

✓ Write today for complete details!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

Morrell has maintained its leadership despite growing competition by careful selection of theme (it must be informative and broad enough to be of popular appeal) and by commissioning outstanding artists to do the illustrations.

Artist for the 1955 calendar, which has birds as its theme, is Roger Tory Peterson, whose bird prints rival those of Audubon's. Peterson, in addition to being an artist, is author of innumerable tracts and pamphlets on birds as well as the only book, "A Field Guide



"NEXT" YEAR IS 1956 for calendar planners Floyd J. Torence (left) and Kenneth Becker, shown giving final approval to 1955 copy and scenes.

to the Birds," which is standard equipment for all university ornithological departments.

Ariane Beigneuz, who painted the scenes for the 1954 calendar, "Childhood Days," although still in her twenties, has won many awards and a national reputation for her paintings of children. Morrell calendars also have been illustrated by Walt Disney, Norman Rockwell and the late N. C. Wyeth, one of America's finest book illustrators. The Morrell 1953 calendar was painted by Ted Kautzky, probably American's most popular watercolorist. Harold von Schmidt, who illustrates many stories of the *Saturday Evening Post* and is a leading interpreter of Western American life, and the late John Atherton, one of the finest commercial illustrators and magazine cover artists, are among others who have done original work for Morrell.

In addition to outstanding artists, such famous writers as John Kiernan and the composer and critic, Deems Taylor, also have been commissioned to write descriptive passages for the various calendars.

There is no record of the person who started all this back in 1909. The company had some extra advertising cards to which someone attached calendar pads, and the salesmen gave them to butchers. The dealers were so glad to get free calendars that Morrell made it a practice to give them out, first for

counter and later for store wall use.

In 1913 Morrell gave the calendar printing job to the Ketterlinus Lithographic Manufacturing Co., Philadelphia, and the work is correlated today from the Ketterlinus Chicago office by Kenneth Becker, vice president, whose father took the first Morrell order. Food still lifes were the subject matter for many years; the first "theme" calendar was produced for the firm's centennial in 1927 with scenes from the company's history.

For many years calendars constituted almost the whole of Morrell's advertising. Originally they were mainly a gimmick to get into stores; Morrell needed to add dealers and the calendars seemed to serve that purpose. The company became national in distribution only four or five years ago.

Only a large sized calendar for dealers' walls was produced until Morrell introduced a smaller household size for the year 1931, and dealers began proudly handing them out.

They Sell Seasonal Messages

The fact that more than 125,000,000 calendars now are printed in the United States every year just proves how important they are, Morrell officials feel. They point out that Morrell has artwork as good as any; design has been developed into the best over the years, and the company has an almost perfect system of distributing the calendars. In addition, they say, calendars are an ideal means of getting a seasonal message about meats into the home. For example, ham is played up around Easter and processed meats are pictured during summer months. Morrell calendars use fish to indicate abstinance days.

The bottom of the 1955 calendar, for the first time, will carry product platter displays along with household hints and recipes compiled for Morrell by a noted home economist.

Ideas for the calendars come from Ketterlinus, from the Morrell advertising department, from dealers and from the many suggestions mailed in by interested individuals. Selection of the theme begins some two years before a calendar appears. And largely because of this careful choice of theme, many calendars remain in homes and schools long after December goes by. Most frequently requested back number now is the 1938 calendar illustrated with scenes and quotations from Shakespeare's plays. This is despite the fact that the Shakespeare calendars were not overly popular back in 1938.

Mexican Group Wants U.S. Cattle Ban Lifted

The Mexican National Cattlemen's confederation has asked the Mexican government to press the United States government to lift the import ban on Mexican cattle.

Koch Tracking Saves Labor, Boosts Efficiency



Koch engineers have been designing complete systems of overhead tracking, and additions to existing systems, for more than 3 generations. Almost every problem that could come up is an old story to somebody in the large Koch organization.

Old-timers know Koch drawings are accurate and practical. Koch tracking is made up in exact accordance with drawings that have been approved by the customer.

Tell us about your tracking needs. Let us prepare and send drawings for your approval. There is no charge or obligation when you use this Koch service. Chances are you will be delighted with the ideas and suggestions we can furnish.

See Koch General Catalog 78, pages 20 and 21, for more information. If you don't have this catalog handy, ask us for it. We'll send you a copy by return mail.



KOCH SUPPLIES

2520 HOLMES STREET • KANSAS CITY 8, MO. • TELEPHONE: VICTOR 3788

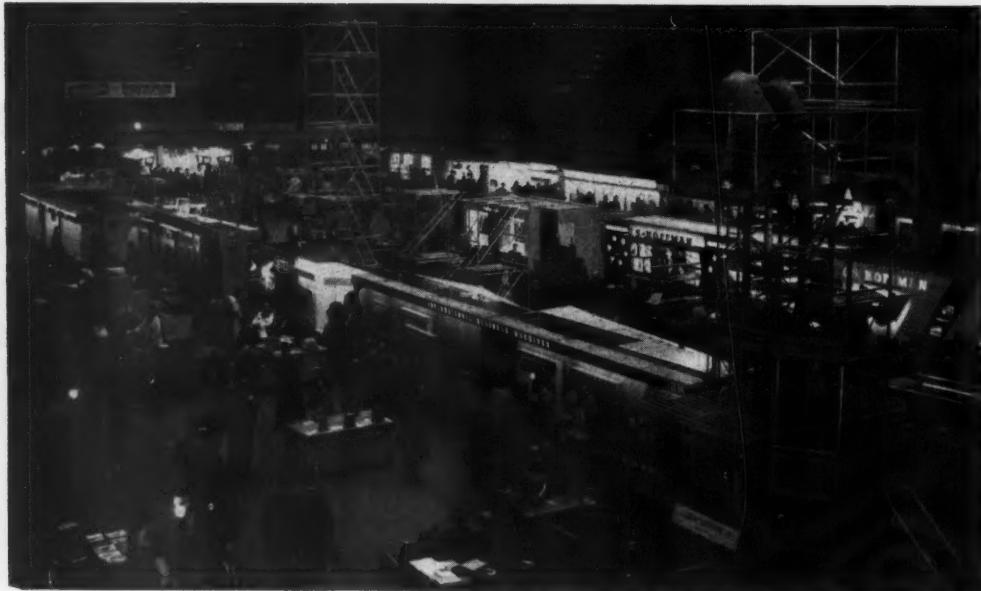
LANCASTER, ALLWINE and ROMMEL REGISTERED PATENT ATTORNEYS

Suite 468, 815-15th Street, N. W.
WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.



EXPOSITION filled huge Chicago Amphitheater with wide variety of maintenance equipment.

PM—Dollar Wise Maintenance

How any sized plant can practice preventive maintenance economically is told by experts at big meeting in Chicago

REDUCING maintenance costs by 20 per cent, cutting spare parts inventory by a total of 40 per cent, raising the work skill level of the maintenance crew and retaining skilled maintenance personnel during production lags—these are major advantages of a preventive rather than a breakdown approach to plant maintenance.

Such accomplishments were reported by one of the main speakers at the recent 5th National Plant Maintenance and Engineering Conference, Chicago.

The NP reporter who covered the conference experienced one difficulty in common with meat packing personnel at the meeting, namely, the inability to attend more than one of the many sessions being held simultaneously. Complete coverage will have to await the official report published by Clapp and Poliak, Inc., New York City. Highlights from some of the meetings follow.

One of the best attended sessions dealt with the problem of how maintenance should be conducted—by a systematized and scheduled preventive program, or by the catch as catch can breakdown technique? The speaker was O. W. Graveley, works engineer, Electro Metallurgical Co., Division of Union Carbide & Carbon Co.

Graveley made it clear that preventive maintenance is a procedure equally as applicable to the small plant with eight maintenance men as to the large plant with several hundred. The amount and the degree of paper work required will, of necessity, vary, but in no instance is it formidable. In Graveley's plant one man does all the paper work for a crew of 400 maintenance people. This man also is responsible, in part, for scheduling work in cooperation with specific craft foreman.

The heart of the preventive maintenance program consists of a periodic scheduled inspection of each piece of a company's equipment and of the entire physical plant. The need and frequency of inspecting equipment can be determined by prior experience. Then, as equipment comes under scheduled maintenance, revision can be made in frequency requirements. Graveley pointed out that generally only 5 per cent of total maintenance time is devoted to the all-critical task of inspection in most plants.

Inspection permits a controlled shutdown of any particular piece of equipment with the economies inherent in such a procedure. Departments need not be idled as a frantic search takes place to find the right man to fix a

particular machine. Planned procedure results in a minimum of production disruption.

Graveley said that in his plant breakdowns formerly accounted for 75 per cent of maintenance time. Now, breakdowns represent only 5 per cent of maintenance effort. The preventive system has reduced overall maintenance cost—not including production cost—by 20 per cent. Overtime for maintenance has been reduced to an extremely low total. Spare parts inventories were first reduced by 20 per cent and then by an additional 20 per cent.

When Graveley started his maintenance program, only 20 per cent of skilled personnel in any craft classification could perform general all around work within their field. By taking the pressure off breakdown maintenance, Graveley was able in three years to report that 60 per cent of skilled workers are now all around mechanics in their field rather than limited specialists.

The more detailed work done by the mechanical crew on the preventive schedule has resulted in some major savings represented by employees for equipment re-design. In one instance, a milling machine cost \$12,000 a year

The Case of the Contented Packer

BY HOWE . . . THE WORLD'S CHILLER

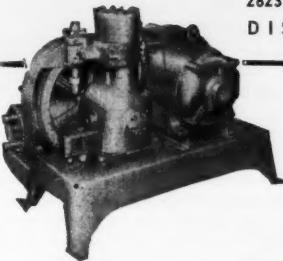
John Q. Packer was pleased with his old refrigeration system. Been giving him pretty good service . . . off and on. Of course, the cost of operating it was going up, but what expense wasn't? Had some downtime lately, but then you have to expect that, too!

Then one day, a Howe "private eye" detected the trap that "J. Q." was walking into, and pointed out those unseen losses that were robbing him of his real profits. He showed him how to cut the risk of spoilage, assure better production, keep his products at their perfection peak. By providing exact temperature and humidity control at all times with Howe tested equipment, "J. Q." soon realized his obsolete, inefficient system had been robbing him *cold*.

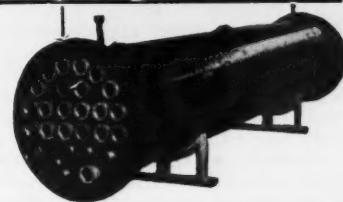
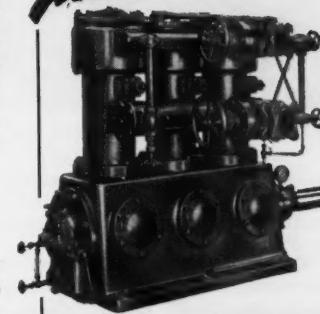
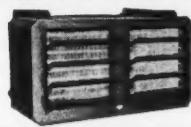
He also realized that his new Howe kept running longer, with less trouble. "They're designed for that from the start, backed by 42 years' specialization," said the "private eye," departing for his next case.

HOWE ICE MACHINE CO.

2823 Montrose Ave., Chicago 18, Ill., Cable: HIMCO • Chicago
DISTRIBUTORS IN PRINCIPAL CITIES



CONSULT HOWE on all your refrigeration problems. Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!



LELAND DETROIT Offers Packers 3 Profit-Makers!

BETTER SAUSAGE, BETTER STEAKS! BETTER PRODUCTS . . . BETTER PROFITS!

Here indeed is a truly amazing performer! The toughest cuts of meat become tender and juicy when they are put through the new LELAND MEAT TENDERER. Its unique Zipper Knife rollers are designed to cut the meat fibers sharp and clean . . . at the same time drawing the fibers together so that the meat retains its shape. Zipper action also knits small pieces of steak into tender, full-sized steaks that sell at prime prices! Blades automatically cleaned while Tenderer operates. Stainless steel knives, spacers and strippers can be quickly removed for instant cleaning.

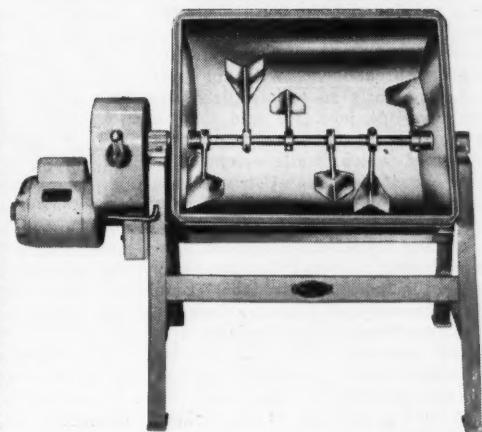


Above: 3/4 HP
Table Model 300



Model No. 148 1/3 HP

3000 Tendered lbs. Per Hour! Built especially for Meat Packer! Gears are made of Heat-treated Steel and run in Oil enclosed gear box, all ball bearings for long trouble-free life.



Now you can mix up to 200 pounds of meat in the new 2-speed
• Stainless Steel Leland Mixer. A scientifically designed gear box
• allows slow or fast blending without crushing or mutilating.
• Ideal work-saver for sausage manufacturers, meat markets,
• hotels or hospitals. The heavy gauge stainless steel tank tilts
• for easy loading — is 26" long, 19" wide and 21 1/2" deep.

For Further Information Write or Wire:

LELAND DETROIT MANUFACTURING COMPANY
5945 MARTIN AVENUE
DETROIT 10, MICHIGAN



NOT A VACANT seat at this session.



AISLES were crowded on exhibit floor.

to maintain. After the manufacturer adopted suggestions by Graveley's maintenance men, the cost dropped to only \$500 annually.

Graveley's program operates on an estimated maintenance budget cost for each department in the plant. Each job is budgeted in terms of man hours. The speaker said that experienced foremen can and do estimate the actual time required for various jobs within a plus or minus 6 per cent. Some jobs requiring a total of 6,000 man hours have been estimated to the hour.

In setting up his schedule, Graveley plans actual work just three weeks ahead. Beyond this period planning is done in broader outlines. Trying to pinpoint work further in advance means too much subsequent revision, although within specific plants it might be advisable to plan definite jobs at longer range.

Graveley was asked how he met emergency breakdowns with his personnel apparently so widely distributed over routine jobs. He said that in each work week, maintenance projects are planned which, while essential in nature, are not critical. Consequently, men can be pulled from these tasks for emergency jobs.

In making his estimates for the total crew and time required for the year, Graveley includes within this time construction work of a nature that his men can perform. This calculated and budgeted estimate of construction work is then used as a backlog against which the maintenance crew can be worked during periods of low plant productivity.

Just a few weeks ago the speaker's plant experienced a reduction of work force by some 40 per cent. Yet, because of the cushioning elements in planned maintenance, his crew suffered a reduction of only 10 per cent during that time.

Graveley reiterated the fact that neither size of an operation nor the nature of an operation need preclude a preventive maintenance schedule. In support of this, a river meat packer, through the simple technique

of consolidating all maintenance functions under one roof, recently reduced costs by 20 per cent. Several medium sized independent meat houses perform the bulk of their construction work with maintenance crews.

It takes planning, but it can be done, Graveley asserted, relating that it took him two years to implement preventive maintenance on a plant-wide schedule.

A department may take up to six months to convert to a preventive schedule. Generally there is a backlog of work represented by equipment that is close to the breakdown point. This must be put in order before the preventive plan can operate efficiently.

At a meeting devoted to sanitation, Glen L. Doty, a superintendent, sanitation department, United States Rubber Co., Detroit, told of some economies achieved with mechanization of cleanup operations. Formerly 173 employees were required to clean the plant. Now 99 men do the job with the aid of various power cleaning tools. The plant has a problem of removing a gummy rubber substance that clings tenaciously to the floor. It took 18 men to clean up nightly by hand. Now one man, with a 24-hp. machine, grinds all the material from the floor.

A basic idea voiced at this session was the need for separating sanitation in a plant from other functions. J. Lloyd Barron, sanitary engineer, National Biscuit Co., New York City, said a sanitarian who is subordinate to production or mechanical maintenance never will perform the proper job.

Sanitation is an ingredient in any food product and, consequently, it should be performed in a manner economical both of time and material.

It is the function of the sanitary department to keep tools, equipment and building clean and comfortable to help get maximum production at minimum cost. Barron said that in a plant recently opened by his own firm departmental cleanup is the function of the sanitation department. This plant enjoys the lowest cost for cleanup. To

allow production employees to clean up is both costly and wasteful, he asserted. Only when the production department is charged by another department for sanitation performance will it devote the needed attention to sanitation.

Barron discussed the advisability of including sanitation planning in new plant construction or in remodeling old installations. He listed some planning errors which may disrupt or hinder operations when sanitation is not considered in initial layout: Corroable metals are used in zones where stainless should be used; surfaces and parts are made inaccessible for cleanup; lubricated bearings and drives are placed in or over product zones; non-moisture proof electrical switches and motors, etc., are placed in positions that make cleanup extremely difficult and dangerous.

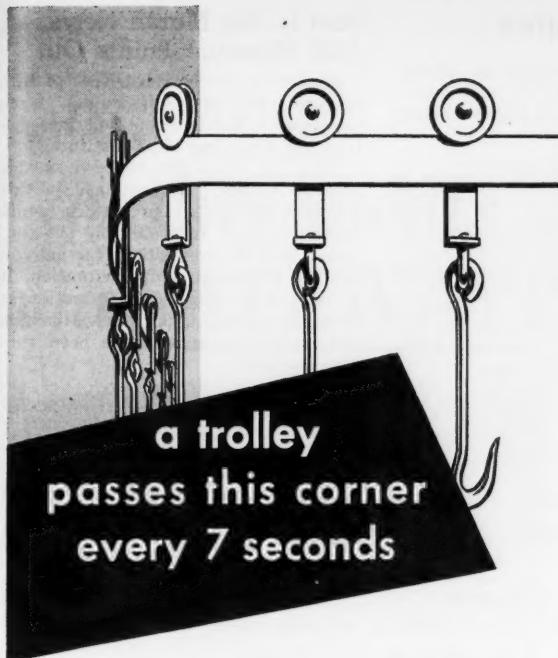
If sanitation is to be performed at an economical and yet maximum level, large food plants must have a sanitarian with staff authority, subject only to the general manager, Barron declared.

In the discussion that followed, much time was devoted to the need of lifting the morale of employees performing sanitation functions. Some proposed a change in name, such as building service men, and others proposed the further mechanization of cleanup functions with the consequent possibilities of upgrading worker classifications and incentives.

V. J. Del Giudice, section head, technical service section, Armour and Company, Chicago, said his firm has tied incentive standards in with approval of the MID. If the cleanup passes the MID inspection, the workers receive one rate of pay and another if the job has to be redone by the production crew because of MID tagging.

He also told the group his firm had considerable success with mold control through the use of cunilate paints.

Mold on some of the strings used in tying various dry sausages has been eliminated by first dipping these strings in cunilate cleaning compound approved by the MID.



a trolley
passes this corner
every 7 seconds

... cleaned, derusted, paraffin dipped and ready for the next carcass. That's right! With Oakite's modern mass production methods, it's possible to recondition 500 ready-to-roll trolleys an hour.

You can find out more about the Oakite way of reconditioning meat trolleys by getting the FREE 34-page booklet, "How to Cut Sanitation Costs in Meat Packing Plants." And in addition you'll find many money-saving suggestions on cleaning...

smokehouse walls: How hot spray cleaning works... mixing the cleaning solution...using the flow-on method...how to build your own flow-on system.

equipment: Knowing different soils...water hardness...when to use acidic cleaners...where the alkaline cleaner fits in.

cooperage: Sanitation of tubs, tierces and slacks... preventing mold growth...selecting the right general cleaner...

... and a host of other important jobs such as Hog Scalding, Scale Removal, Refrigeration Maintenance and Plant Maintenance. Why not take advantage of the 45 years of Oakite experience that has been put into this fine booklet? Get a copy today. Ask your Oakite Representative for a copy or write us here: Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

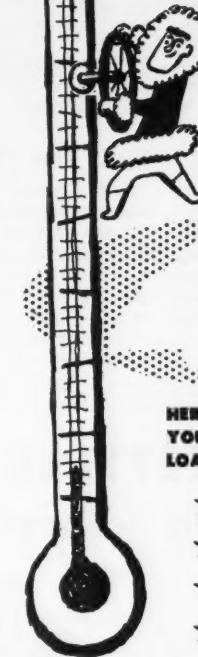
Technical Service Representatives in Principal Cities of U. S. and Canada

SPECTOR

CONTROLLED TEMPERATURE

takes the "Perish" out of
PERISHABLE FREIGHT!

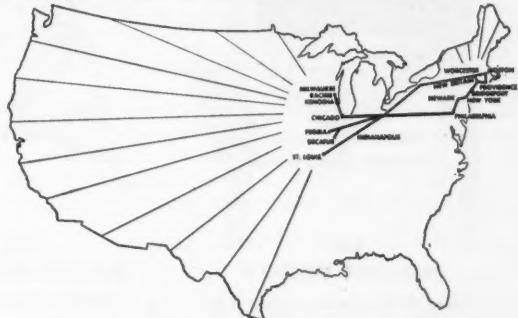
From departure at your door to final destination, the specially designed SPECTOR "mobile refrigerator" — manned by trained personnel assures *fast, fresh, safe* delivery of your meat loads.



HERE ARE THE 4 REASONS WHY YOU SHOULD ROUTE YOUR NEXT LOAD VIA SPECTOR

- ★ SPECTOR refrigerator trailers do not "lay-over" enroute
- ★ SPECTOR trained drivers check temperature constantly
- ★ SPECTOR provides temperature-control charts for your reference
- ★ SPECTOR provides advance delivery notice of your shipment

For quick, sure, safe delivery of your loads, call your nearest Spector Terminal



TERMINALS AT: Boston, Bridgeport, Chicago, Decatur, Indianapolis, Milwaukee, Newark, New Britain, New York, Peoria, Philadelphia, Providence, Racine-Kenosha, St. Louis, Springfield (Mass.), Trenton, Worcester

SPECTOR motor service, inc.

HOME OFFICE: 3100 S. WOLCOTT • CHICAGO 8

Mickelberry Reports Record '53 Sales

Mickelberry's Food Products Co., Chicago, reported the highest sales in its history for the 53-year fiscal year ended January 2, 1954. Sales of the company and subsidiaries amounted to \$21,936,150, compared with \$20,351,421 in 1952.

Net income, after taxes, totaled \$473,187, or \$1.67 a share, as compared to \$425,338, or \$1.50 a share, last year.

"Our markets are continually being broadened and our products improved. If there is no room for quality improvement, we improve its dress," G. E. Duwe, president, reported to stockholders.

The board of directors was reduced from nine to seven members during the year and is presently at that figure, Duwe said. Donald B. Lourie resigned in January, 1953, to become an Undersecretary of State, and Douglas Stuart resigned in August, 1953, when he became ambassador to Canada.

The company has a branch in Detroit and the following wholly-owned subsidiaries: Mickelberry Sausage Co., Bushnell, Ill.; Bartlow Packing Co., Rushville, Ill.; Mama Cookie Bakeries, Inc., Cicero, Ill.; Laclede Packing Co., St. Louis; O. J. Stelling, Inc., Kansas City, Kan.; Mama Cookie Bakeries, Inc., Detroit, and H. F. Busch Co., Cincinnati.

The statements of consolidated in-

come and earned surplus of Mickelberry's Food Products Co. and subsidiaries for the 53 weeks ended January 2, 1954, follow:

Gross sales, less discounts, returns and allowances	\$21,936,150
Cost of goods sold	18,910,368
 Selling, general and administrative expenses	3,025,782
Other income	2,157,895
Other income	867,887
Income deductions	79,873
Income deductions	947,760
Income deductions	7,497
Income deductions	940,263
 Provision for federal taxes on income:	
Normal tax and surtax	448,426
Excess profits tax	18,700
Excess profits tax	467,126
 Net income	473,187
Earned surplus at beginning of period	2,474,750
 Dividends cash—\$1.00 per share	2,947,887
Earned surplus at end of period	\$ 2,668,431
Depreciation was provided in the amounts of \$170,369 in 1953.	279,456

Earned surplus at end of period

Depreciation was provided in the amounts of \$170,369 in 1953.

N. Z. Top Meat Exporter

New Zealand in 1952 was the world's largest exporter of meat, supplying 26 per cent of all meat moving into international trade channels. Denmark was next with 18 per cent and Argentina third with 15 per cent. Before the last war Argentina was the leading exporter of meat, providing about 35 per cent of all meat exports.

Beef is 'Big March News.' AMI Message Points Out

Readers of the March 1 issue of *Life* magazine will have opportunity to see the latest "Meat Situation" message from the American Meat Institute.

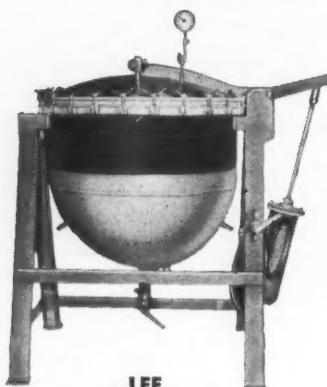
"The big news for housewives this month is beef," as explained in this message, following the pattern established this year in presenting the consumer with an interesting, factual column on the meat supply situation. It includes such economic information as "Pork prices are higher this winter than last, because supplies have been running smaller."

Another interesting service of the meat packing industry—the "partnership" between the family doctor and the meat packer—will be told to the readers of 12 of America's "thought-leader" magazines in late February, March and early April in the latest message in this series.

Explaining this little known service of meat packers should help boost the percentage of people well informed on the importance of the meat packer, the AMI points out. (The latest Roper survey indicated that nearly 50 per cent of those interviewed thought that if there were no meat packers, the quality and supply of meat would be the same or better.)

Reprints of these advertisements are available from the AMI.

These LEE KETTLES were especially designed for



LEE
PRESSURE COOKER

- Saves 75% of open cooking time
- Increases yield
- Assures better flavor



LEE
DOUBLE-MOTION MIXING KETTLE

- For Gravies, Sauces and fillings
- Assures perfect mixing
- Cannot burn or scorch

MEAT and POULTRY

PROCESSING



LEE
MEAT BRAZING KETTLE

- Output of 1200 lbs. per hour
- Needs only one operator
- Easily drained and dumped

Hydraulic-operated cylinders assure positive control and safe and easy operation.

Write for technical bulletins fully describing each kettle



METAL PRODUCTS CO., INC., 450 PINE STREET, Philipsburg, Pa.

Life
see
age

this
tab-
con-
col-
a. It
n as
han
run-

the
ner-
the
ders
"elder"
and
in

vice
the
on
the
sur-
ut
here
and
or
are

Ship your quality meats via SAFEWAY!



SAFEWAY means positive protection **ALL THE WAY!**

CHECK THESE SAFEWAY FEATURES:

1. Serving the Perishable Food Industry exclusively!
2. All equipment constructed to handle refrigerated products only!
3. Frequent truck check-in stations permit shipment diversions!
4. Instant teletype communication between all terminals!
5. Strategically located terminals . . . East Central and West!
6. Complete Insurance Coverage . . . Liability, Property and Cargo!
7. Claim Department to facilitate handling of all claims!
8. Sound financial responsibility!
9. Expert personnel means better service to both shippers and receivers!
10. SAFEWAY means safety en route . . . meats safe on arrival!

"Ship The Safeway!"

SAFEWAY TRUCK LINES, INC.

Main Office: 4125 S. Emerald Ave., CHICAGO 9, ILLINOIS

Fort Dodge • Omaha • St. Louis • Kansas City
Boston • Jersey City • Buffalo • Cleveland

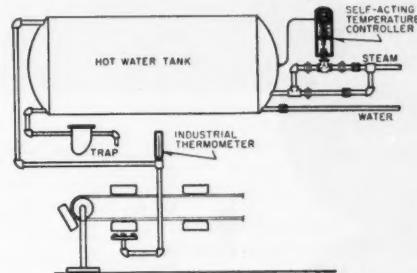
DEGREES are DOLLARS

*When you're
heating water for
sterilizing it's easy
to burn away
dollars by keeping
it too hot.*



With Taylor Controls on your heating system, you can be sure your water is always hot enough to meet requirements, but you won't spend extra money getting it hotter than necessary.

The Hot Water System shown below is particularly designed for Viscera Sterilizing Pans, but the basic system is applicable to practically any hot water supply problem. Taylor's catalog for the meat packing industry gives full details of this and many other controls and instruments that can help you protect product quality, and save money too. Write for Catalog 500 MP. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada. *Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.*



With a Taylor 36-R Self-Acting Controller there is no need to worry about manually regulating valves for adequate water temperature control. This control system requires no compressed air or electricity for its operation. It will pay for itself in fuel savings in a short time and give you the assurance that you are always meeting sterilization requirements.

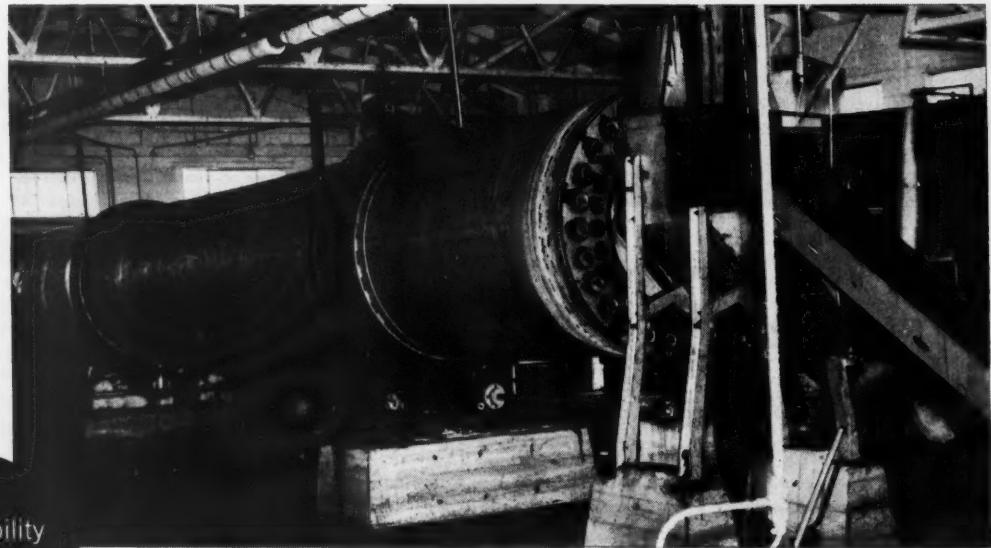
Taylor Instruments
— MEAN —
ACCURACY FIRST

IN HOME AND INDUSTRY

Louisville method

doubles your
cooking capacity—

cuts your costs in half



for
dependability
see
General
American

creative
engineering
design
construction
installation

A single Louisville Steam Tube Dryer has doubled the efficiency of this modern rendering plant*. It now discharges the offal from several "batch" cookers in less than half the normal cooking and drying time.

The Louisville method has also helped this plant reduce its unit cost and increase its efficiency in these ways:

- Less total electricity required.
- Motor maintenance and replacement reduced.
- Less total steam required.
- Less maintenance and increased life for "batch cookers" by discharging the material before it becomes gluey and abrasive.
- Same labor handles additional capacity.
- Stack odors slight and easily controlled if necessary.
- Operates efficiently on all kinds of offal, blood, cracklings, steep water and manure.

Let us send an engineer to help you make these savings, too.



**LOUISVILLE DRYING
MACHINERY UNIT**

Over 50 years of creative
drying engineering

*Name on request

**GENERAL AMERICAN
TRANSPORTATION CORPORATION**

Dryer Sales Offices: 139 South Fourth Street, Louisville 2, Kentucky

General Offices: 135 South LaSalle Street, Chicago 90, Illinois

In Canada: Canadian Locomotive Company, Ltd., Kingston, Ontario

OFFICES IN ALL PRINCIPAL CITIES

Other General American Equipment: Turbo-Mixers • Evaporators
Dewaterers • Towers • Tanks • Filters • Pressure Vessels.

UP & DOWN

THE MEAT TRAIL

Three New Members Elected To Oscar Mayer & Co. Board

Three new members were elected to serve on the board of directors of Oscar Mayer & Co. at the recent annual meeting of stockholders in Chicago, Oscar G. Mayer, president, announced.



HAROLD MAYER

charge of procurement and sales, and P. Goff Beach, jr., vice president in charge of operations. Murray and Beach have offices at the company's Madison (Wis.) plant.

Harold M. Mayer, second son of Oscar G. Mayer, was elected to fill the vacancy on the board of directors



W. T. MURRAY



P. G. BEACH

created by the recent resignation from the company of W. W. McCallum. Murray and Beach will assume two new places created recently by action of the board of directors to increase its membership from seven to nine persons, Oscar G. Mayer said.

The other members of the board, re-elected at the stockholders' meeting, are: Oscar F. Mayer, chairman, and Oscar G. Mayer, Adolph C. Bolz, Oscar G. Mayer, jr., Gottfried O. Mayer and Carl G. Mayer.

Crow Branch Going Up

The first branch of the Crow Packing Co. of Pecos, Tex., is being constructed in San Angelo, Tex. J. V. Crow will be in charge of the branch.

George Damsel to Retire From Armour Post March 13

George H. Damsel, general manager of the Armour and Company plant in St. Joseph, Mo., has announced that he will retire March 13 after 45 years with the firm. Damsel went to work as an office boy in the Armour St. Joseph plant in 1909 and 21 years later was named general manager of the plant.

From his first job Damsel moved on to other posts in practically all departments of the plant. In 1914 he was transferred to Kansas City to be manager of the firm's employment office there. In 1917 he enlisted in Company F of the 110th engineer battalion of the 35th division and served in Europe during World War I.

Upon his return to the United States, Damsel was sent to Fort Worth, Tex. In 1920 he was promoted to the staff of the general superintendent at company headquarters in Chicago. Damsel was made assistant general manager of the firm's Kansas City plant in 1929 and was promoted to general manager of the St. Joseph plant in 1930. He returned to Armour headquarters in 1931 and in 1935 went back to St. Joseph as general manager, the post he has held since that time.

Damsel has been commended for his ability to recognize executive traits in young men and his success in guiding and training them for greater responsibilities. Under his guidance, more than 100 young men have been advanced from the St. Joseph plant to more responsible positions at other plants.

New Excelsior Plant Opens

Opening of a large new plant at 11-02 Bridge Plaza South, Long Island City, N. Y., by Excelsior Fresh Frosted Meat Products Co. has been announced by Morris C. Stroh, president of the firm. The new plant occupies one square city block and will employ more than 350 persons on the production line, Stroh said. It has modern processing and packaging facilities.

A. J. Brown Named Manager Of Mission Provision Co.

Al J. Brown has been named general manager of the Mission Provision Co., San Antonio, Tex., by Mrs. J. E. O'Neill, president.

Brown, whose background includes more than 34 years in the meat packing business, was associated with Armour and Company, Chicago, as district manager in various locations for 24 years. He also worked

with Hygrade Food Products Corp., Detroit, as general manager for ten years.

His present position with Mission Provision Co. gives him complete charge of the operation of the company, including sales, purchasing and other management and operating responsibilities handled by the late J. E. O'Neill, president and general manager, until his death last August.

During World War II, Brown spent five years as consultant with the War Department, in charge of all purchasing of perishable products for the armed forces. He received an award of merit from the War Department for his services in this capacity. Brown's duties with the Mission Provision Co. began as of February 1.

PERSONALITIES and Events OF THE WEEK

►Appointment of Lloyd E. Bower as purchasing agent of the Sugardale Provision Co., Canton, Ohio, has been announced by Leo Lavin, president. Bower joined Sugardale as a bookkeeper 21 years ago and served as auditor for the past 15 years.

►Two new killing floors are to be put into operation at the K & B Packing & Provision Co., Denver, March 1, increasing the firm's hourly kill from 30 cattle and 75 hogs to 50 cattle and 150 hogs, Sam Sigman, secretary-treasurer, announced. Cost of the two-story building containing the new floors and other innovations is about \$200,000, Sigman said. In addition to the new killing floors, a new hog cut-

ting room, two new hog coolers and a beef cooler are included in the 40,000 sq. ft. of improvements.

► Ernest R. Syers, superintendent of Swift & Company's packinghouse market in Spokane, Wash., retired recently after 35 years with the firm. He was sales manager of the Swift branch in Great Falls, Mont., for several years.

► Dr. Louis Sair of The Griffith Laboratories, Inc., Chicago, addressed the Toronto meeting of the Canadian Food Technologists Association recently.

► William D. Nance, 59, manager of the Tampa (Fla.) branch of Swift & Company, was injured fatally recently in an automobile collision in Tampa.

► Paul Cornelius, who until recently owned the Cornelius Packing Co. of Los Angeles and who has been engaged since in livestock operations in the western states, soon will open the Southwest Livestock Market at Phoenix, Ariz. Cattle auction facilities are being completed and holding pens for more than 5,000 cattle now are ready. The first sale at the new yard is expected to be held about March 12-15. The new yard is being developed by Cornelius to provide better facilities for concentrating cattle to go to feed lots and packers from the growing Arizona cattle producing areas. With sons, Bob and Melvin, Paul Cornelius has been operating and will continue as Cornelius Livestock, with offices at Phoenix and Los Angeles.

► Joseph Y. Henderson, 66, international vice president of the Amalgamated Meat Cutters & Butcher Workmen of North America, AFL, died recently in Seattle after a long illness. Henderson had served on the union's staff since 1932 and since 1945 had been vice president, with supervision over union activities in Washington, Oregon, Idaho, British Columbia and Alaska.

► Don C. Burkholder, assistant comptroller of Swift & Company, Chicago, has been elected to membership in the Controllers Institute of America, a non-profit organization of controllers and finance officers from all lines of business.

► The F. B. Purnell Sausage Co. now is occupying the former Schwab Provision Co. plant at Louisville, Ky., but business growth already is requiring the concern to plan construction of a complete new plant with larger capacity. Present plans indicate that the plant will be built at Simpsonville, Ky., with building cost estimated at upwards of \$50,000. F. B. Purnell is owner of the company.

► Empacadora de Ciudad Juarez, S. A., packers and processors at Juarez, Chih., Mexico, is continuing to expand its operations. The company soon will offer canned corned beef in addition to its regular line of "Rodeo Brand" processed products. Raul Garcia, president, and Fernando Villalobos, general manager of the

concern, also are developing an unusual program of employee benefits. They recently added dining room and recreational facilities for plant employees and soon will add a swimming pool to plant facilities.

► William H. McGinn of Pawtucket, R. I., who was associated with Swift & Company for 39 years, died recently after a long illness. He was branch manager in Waterbury, Conn., from 1931 until 1940 when he was transferred to Pawtucket as branch manager. McGinn retired in 1952 because of ill health.

► Three men who served a total of 92 years with Lima Packing Co., Lima, Ohio, have taken over Cantieny-Strawn Co. of Lima. R. H. (Bud) Laeufer is the new Cantieny-Strawn president; Harold (Fuzz) Cummins is vice president, and Gerald Rone is secretary and treasurer. While with Lima Packing, Laeufer was plant superintendent; Rone was in the office, and Cummins was sausage superintendent.

► Raymond A. McCarthy, for many years president of the Alpha Beta Packing Co., Huntington Beach, Cal., and the Alpha Beta Food Markets, Inc., Orange, Cal., died recently. He resigned his posts in June, 1952, because of ill health. McCarthy was the first treasurer of the National Independent Meat Packers Association.

► Frederick Charles Chace, 75, retired president of the Chace Export Co. of New York City, died recently. Before forming his own export company,

Chace was a Swift & Company vice president in charge of the export division in Boston.

► Stephen H. Brennan, owner of the S. H. Brennan Wholesale Meat Co., Lawrence, Mass., died recently at the age of 67. He managed the Cudahy Packing Co. branch in Lawrence from 1912 until 1920 when he founded his own firm.

► Richard C. Riggs of Owings Mills, Md., has been elected to his eighth term as president of the Eastern National Livestock Show, Baltimore. William F. Schluderberg, president of Wm. Schluderberg-T. J. Kurde Co., was elected vice president.

► Herman R. Seidel, 63, head of Swift & Company's Chicago plant accounting department, died recently after 43 years with the firm.

Funk Joins Rayner Packing As Vice President, Manager

A. L. Funk, former president of the Houston Independent Meat Packers Association, has been named vice president and general manager of the Rayner Packing Co., Houston. G. M. Rayner, president of the firm, announced. Funk also has become part owner of the company.

Active in the meat packing industry in Houston for the past 20 years, Funk formerly managed the Blue Ribbon Packing Co. He also served as Houston manager for Neuhoff Brothers Packers, Inc., of Dallas.



SOME 55 REPRESENTATIVES of various meat packing firms in the Chicago area attended the Chicago Chapter American Red Cross campaign kick-off luncheon provided by Wilson & Co., Inc., at the Stock Yards Inn. Don Smith, advertising consultant, Wilson & Co., who is chairman of the meat packing and allied industries division, told of the \$85,000,000 Red Cross goal for the March drive, of which sum the Chicago Chapter will contribute some \$3,000,000. Photo shows luncheon speakers (l. to r.): George F. Salerno, co-chairman of food and related products campaign section and president, Salerno-Megowen Biscuit Co., Chicago; Edward Foss Wilson, chairman of the board, Wilson & Co., Inc.; Don Smith; George M. Crowson, campaign business division chairman, and assistant to the president, Illinois Central Railroad, and Charles F. Murphy, campaign chairman and partner, Naess & Murphy, Chicago architects.

Chicago Chains Ask Night Self-Service Meat Sales

Asserting that Chicago is the only major city in the United States where people can't buy meat at night, executives of food store chains have announced that they will make an effort in coming months to get local unions of the Amalgamated Meat Cutters and Butcher Workmen, AFL, to agree to the sale of self-service meat on Friday nights when the stores are open.

A ban on Friday night sales of self-service meat is included in present contracts, which run through September. Service type stores are permitted to sell bologna, packaged frankfurters and similar items at night.

The ban has come into conflict with an increasing desire on the part of family shoppers to buy all their food needs at one time, according to the store executives. They include Harley V. McNamara, president of the National Tea Co.; Harold P. Templeton, branch manager for the Kroger Co., and E. E. Hargrave, administrative vice president of the Jewel Tea Co.

Weeks Tells U. S. Stand On Exports to Russia

Secretary of Commerce Sinclair Weeks has announced that it had been decided as a matter of policy to deny commercial export license applications for the export for cash of United States government-owned surplus agricultural or vegetable fiber products to Russia or her satellites.

He pointed out, however, that this ban does not preclude study of export license applications for these non-strategic products to the Soviet bloc if acquired by exporters in the open market and not from the Commodity Credit Corporation surplus stocks.

Morse Heads CCC

Secretary of Agriculture Ezra Taft Benson has appointed Under Secretary True D. Morse as president of Commodity Credit Corp. in addition to his other duties. Morse replaces H. H. Gordon.

Davison Backs Prop Cut, More Stock Feeding

"Giving animal agriculture an adequate opportunity to flourish will go far toward 'eating up' America's grave farm surplus problem on a long-range basis," Homer R. Davison, vice president of the American Meat Institute, asserted Tuesday before the Pacific Northwest Farm Forum in Spokane, Wash.

"With the export market all but evaporated," he said, "we're faced with the task of redesigning our agricultural plant to fit the size of our market. Some say that our plant is too big now—that it should be made smaller. But wouldn't it be better to even expand the plant further—producing more meat and protein foods that could be sold rather than accumulating grain in storage where it isn't wanted. Of course this would have to be done on the long pull so that producing livestock wouldn't become unprofitable for the farmer.

"By directing our extra grain toward the livestock market, many acres now devoted to the raising of cotton, tobacco and wheat because of the high support inducement would be turned back for grassland use. Thus, the production crops with the greatest surpluses now could be reduced. Isn't it ridiculous for us to watch corn being sealed away in government storage bins at \$1.56 a bushel when it could well be fed to livestock?

"In that it takes nine pounds grain to produce a pound of beef and four pounds of grain for a pound of pork, expanding livestock production would go a long way toward correcting our farm prob-

lem. Also, gradually increasing meat consumption would prove beneficial in improving the general nutrition of the nation.

"The administration should be applauded for the sound agricultural program it has proposed. There is no doubt that our present legislation and its high, rigid price supports based on an outdated parity need improving.

"It would seem that since 85 per cent of all feed grains go into livestock that increasing the price of corn is somewhat like robbing Peter to pay Paul."

announcing



Tufedje
BEEF CLOTHING
SUPERIOR TO ANY SHROUDS

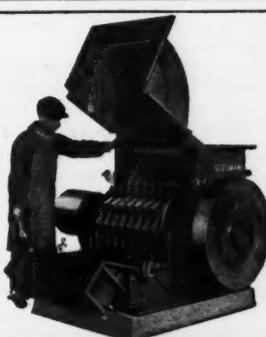
- Outlasts other beef shrouds 5 to 1.
- Rip-resistant pinning edge gives better, faster application.
- Available in 40" and 36" widths.

CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

For REDUCING PACKING HOUSE BY-PRODUCTS

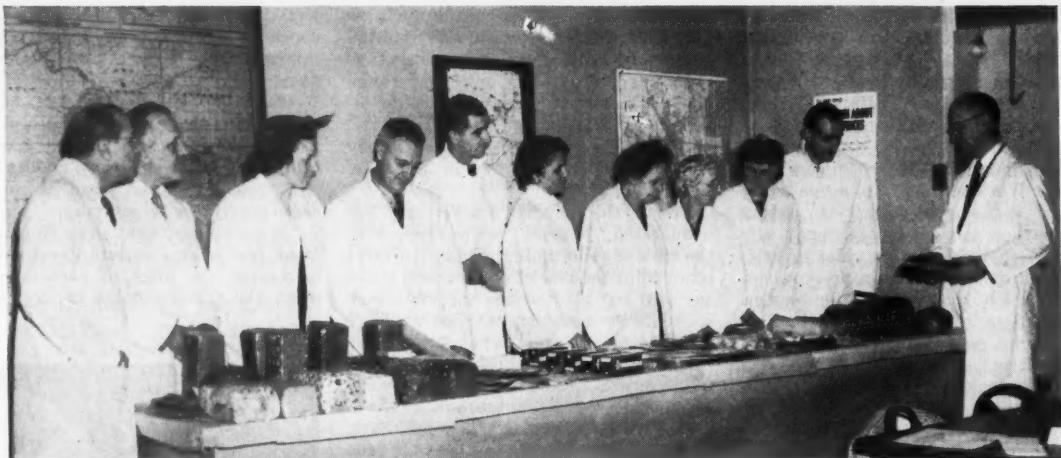
Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834



STEDMAN 2-STAGE HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA



R. A. PETERS (right), president of Peters Sausage Co., discusses company products with Ann Arbor teachers and principals.

Making Your Business Community's Business

HOW to tell the people of a small community about your business and the part it plays in that community long has been a problem of the meat packer. Small profits often prohibit extensive advertising or public relations programs. Word of mouth by individual owners and managers is a slow and sometimes embarrassing procedure. Efforts through employees frequently have failed.

Then how? The Peters Sausage Co. of Detroit believes it has found a good way through co-operation with the Chamber of Commerce. The Ann Arbor branch of this company was one of 31 firms participating in the recent Ann Arbor Business-Industry-Education Day.

A group of ten teachers spent the entire day as guests of the Peters Sausage Co. in the Ann Arbor plant. They were told of the history and the growth of this 56-year-old firm, its policies, organization, products and the place of the company in the community and surrounding area. Prior to a plant tour, a representative of the Ann Arbor Health Department explained meat inspection and the reasons for such inspection. A complete tour of the plant included seeing and having explained

the entire slaughtering and cutting operation and lard rendering and packaging.

The afternoon program developed the administrative and management part of the plant operation in personnel, sales and accounting.

John C. Milton of the American Meat Institute concluded the day long program with a showing of the Institute's film "This Is Life" and the presentation of a five-point program for teaching about meat in the schools.

The Ann Arbor Chamber of Commerce plans to make this B-I-E Day an annual affair with a different group of teachers visiting the plants each year.

R. A. Peters, president of the company, called this a program of educating the educators and believes it to be a basic method of informing the public about the meat business.

H. E. Weihener, manager of the Ann Arbor Plant, reports that one of the school principals asked him what he had done to get two of the teachers so enthused that they spent the following half day talking about the Peters Sausage Co.

Supports Hike in Jobless Benefits, Not Annual Wage

Industry was urged this week by Sumner H. Slichter, Harvard University economics professor, to support a liberalized state unemployment compensation program rather than a guaranteed annual wage. He spoke at the annual personnel conference of the American Management Association.

Slichter said that most union annual wage plans call for the employer to build a reserve fund from which to pay unemployment benefits. "Since accumulating reserves is deflationary (reducing the volume of purchasing power)," he pointed out, "plans should not be started when business is contracting and the country is fighting deflation."

However, he continued, "until em-

ployers make an effort to persuade legislatures to liberalize unemployment compensation schemes, they are not in a good position to oppose the efforts of unions to accomplish the same result by collective bargaining."

Slichter pointed out that no employer could afford to pay for much labor that is not performed. The United Packinghouse Workers of America is one of four CIO unions that are pressing for a guaranteed annual wage.

Philippines Need Meat

President Ramon Magsaysay of the Philippines has announced that he is prepared to release up to \$5,000,000 for importing frozen meat. A shortage of meat developed because the president banned the slaughter of carabaos, the water buffalo used for farm work on the islands.

Sucher Packing Begins Driver Safety Program

Inauguration of a "Guardian of Safety Contest" for local and on-the-road drivers of The Sucher Packing Co., Dayton, Ohio, has been announced by Harry Samler, president of the company.

Sucher drivers will be awarded points on a progressive basis for each month of no-accident driving. Point bonuses will be given for each 12 months of safe driving, and a cash bonus of \$250 is offered to the drivers who complete five years of accident-free driving. The points are to be used toward the purchase of valuable prizes.

Safety consciousness also is being developed at drivers' meetings, by periodic mailings to the drivers' homes and by soliciting participation and co-operation of the drivers' families.

E. W. KNEIP, INC.

BEEF • VEAL • PORK • OFFAL

Boneless BEEF • Boneless VEAL • Boneless PORK

ELMER KNEIP, Pres. • ELTON CHRISTENSEN, Exec. V. Pres.

Est. 213A

911 W. FULTON ST., CHICAGO 6, ILL. • Phone MOnroe 6-0222

ELBURN PACKING CO.

Carload Shippers of Quality Beef

Est. 213

ELBURN, ILLINOIS

All Sales
Thru
Chicago Office

NEBRASKA BEEF CO.

QUALITY BEEF IN CARLOAD LOTS

Est. 409

OMAHA, NEBRASKA

911 W. Fulton St.
Phone:
MOnroe 6-0222

ROBERTS and OAKE Inc.

QUALITY PORK PRODUCTS SINCE 1895

SWEETMEAT BRAND HAMS & BACON

Union Stockyards • Chicago, Illinois • Phone YArds 7-1900

Madison, South Dakota

JOHN BLANKENSHIP, Exec. Vice Pres.

Est. 187

ALL PLANTS UNDER B.A.I. INSPECTION



Contact
E. W. Kneip, Inc., for Information
911 W. FULTON ST.
Telephone: MOnroe 6-0222

Shipping Pork in Bags

(Continued from page 17)

are bagged as easily as any of the other meats.

The controls for the unit are two bar activated type switches located directly above the table top conveyor. The bottom bar starts the conveyor and the screw conveyor while the top bar activates the feeder screw. The bars run the length of the conveyor so the operator can control them from any spot.

J. K. Stark, works manager, said the economies of the bag, at both the packer and customer levels have prompted Cudahy Brothers to bag all their trimmings in this type of container. The bags, because they allow air circulation around a greater total area, permit a more rapid chill. There is no setup expense prior to bagging. The bags are ready to use as they come, and a hundred lot bundle of the bags takes up but a fraction of the space required for other containers which require a prior setup operation. The bags also obviate any danger of metal or other contamination to the product. Furthermore, Stark points out they are much easier to handle in the meat processor's plant. Cut open, the bag's contents can be quickly dumped onto the feed apron of the processing equipment such as a mixer, grinder or slicer. Burnable, the emptied bags do not clutter up the premises of the meat processor.

Livestock Advisory Group Points Up Needs to USDA

Special effort on finding ways to identify cattle which are carriers of dwarfism, before they are used as breeders, was emphasized in animal breeding research recommendations of the Livestock Research Advisory Committee during the group's recent three-day meeting with USDA officials in Washington, D. C.

G. F. Chambers, president of the Valley Packing Co., Salem, Ore., and other members of the committee also recommended that the USDA continue research work on animal nutrition and on parasites and insects affecting animals, the expansion of work on range and grassland improvement and management, and further study of animal shelter requirements.

In utilization research, principal recommendations were: (1) to determine the basic chemical composition and improved processing methods of animal foods; (2) to study further the industrial utilization of animal fats and oils in synthetic detergents and in animal foods; (3) to study the leather-making proteins of hides to determine the properties of hides and their behavior in tanning; and (4) to study the effect of fat on human requirements for other nutrients in the diet, together with a determination of the important nutrients in meats.

In marketing research, chief recom-

Cattle Numbers Set New Record; Hogs on Farms Lowest Since 1938

FOR the second straight year, numbers of cattle and calves on feed on farms and ranches set new records, according to estimates by the United States Department of Agriculture. Numbers of 94,677,000 head on January 1, 1954, exceed by more than 1 per cent the 93,637,000 a year earlier.

Hog numbers, however, declined sharply to an estimated 48,179,000 head or about 11 per cent below a year ago. Sheep numbers decreased the second consecutive year. Chickens on hand increased slightly and turkeys remained about the same.

Although the aggregate number of livestock and poultry declined only 1 per cent during 1953, the farm inventory value of \$11,900,000,000 was 20 per cent below a year ago and 39 per cent below the record high of \$19,600,000,000 on January 1, 1952. On January 1, 1954, values per head were lower than a year earlier for cattle and sheep but higher for hogs, chickens and turkeys. Most marked of all were the declines from a year earlier in average value per head of cattle, down 28 per cent, and stock sheep, down 12 per cent.

CATTLE: The new cattle numbers

record was established after five years of increases. Numbers are 16 per cent above the 10-year (1943-52) average of 81,673,000 head. Although steer numbers decreased 1,000,000 head, milk cows rose about 650,000 head and beef cows increased 1,260,000 head.

Milk cows and heifers two years old and older on farms January 1, 1954, were estimated at 24,765,000 head. This was 3 per cent more than a year ago but 3 per cent less than the 10-year average.

HOGS: Numbers estimated January 1, 1954, were the smallest since 1938 and 24 per cent below the 1943-52 average. Numbers were lower in all regions of the country, with the North Atlantic states down 18 per cent; South Central States down 18 per cent; South Atlantic states down 13 per cent, and Western states down 20 per cent. In the 12 Corn Belt states, the decline averaged 9 per cent.

SHEEP: Stock sheep numbers on farms and ranches on January 1, 1954, estimated at 26,905,000 head, were 3 per cent below the 27,700,000 head a year earlier and 20 per cent below the 1943-52 average of 33,732,000. All classes declined since January 1, 1953.

ESTIMATE OF LIVESTOCK ON FARMS ON JANUARY 1, 1954

(Figures are in millions; last three zeros have been omitted)

COWS AND HEIFERS

	ALL CATTLE AND CALVES	2 YRS. OLD AND OVER KEPT FOR MILK [†]	SHEEP AND LAMBS	HOGS INCLUDING PIGS
1954	94,677	24,735	30,902	48,179
1953	93,637	24,094	31,861	54,294
1952	88,062	23,407	31,725	63,903
*1951	82,025	23,722	30,635	62,852
*1950	77,963	23,853	29,826	58,852
1949	78,298	24,416	31,654	57,128
1948	78,128	25,039	34,827	56,028
1947	81,077	20,098	37,837	56,921
1946	82,454	26,975	42,366	61,331
1945	85,573	27,770	46,529	59,331
1944	85,334	27,704	50,782	83,741
1943	81,204	27,138	55,150	73,881
1942	76,025	26,313	56,213	60,607
1941	71,755	25,453	53,920	54,353
1940	68,309	24,940	52,107	61,165
1939	66,029	24,600	51,595	50,012
1938	65,249	24,466	51,210	44,525
1937	66,098	24,649	51,019	43,083
1936	67,847	25,196	51,087	42,975

[†]Included in cattle and calves.

Revised figures.

mendations were that work be continued on grades and standards and on studies of consumer preferences and that market information on fats and oils and the outlets for them be kept current.

In marketing service and education the committee's top recommendations were: (1) that work by state departments of agriculture to maintain market statistics within the states, and to improve the marketing situation, be expanded; (2) that information on meat and livestock supplies in Canada and Mexico be kept current, as well as information on canned meat from South America, and (3) that a study be started of outlets for United States hides in foreign countries.

Props for Dairy Products To Drop to 75% of Parity

Secretary of Agriculture Ezra Taft Benson announced this week that he will cut the support price of dairy products to 75 per cent of parity from the current 90 per cent, effective April 1.

He estimated that this will mean a reduction of about 8c a pound in the government's butter support level, currently about 66c a pound, and a lowering of retail butter prices by 8c to 10c. Secretary Benson also said he hopes to be able soon to announce a disposal plan for part of the huge government-owned surplus, which includes 270,000,000 lbs. of butter.

Can
Indu

Can
pressin
meat p
ment Ca
The
Saska
flaw" p
fitted
produ

The
goal sh
livestoc
produ
it with

Tell

Abs

Tre

the A

been b

lows,

Kahn

recent

series

Alum

The

few y

same

ago a

more

said.

An

ducer

tion,

held

son H

includ

cultur

Agric

and F

nessm

City.

Find

Sw

extra

capital

the e

Dir

distrib

instal

1 and

of re

tively

stock

Pac

Man

Pac

Insti

ing a

Sept

Insti

Co.,

The

Canadian Producers Ask Industry Investigation

Canada's prairie farm unions, expressing "alarm" because of falling meat prices, have called on their government to set up a board to investigate Canada's livestock industry.

The unions, headed by J. L. Phelps of Saskatoon, said there is a "fundamental flaw" in the government's price support program and that in most cases it benefitted packers and processors and not producers.

The unions suggested the eventual goal should be development of a national livestock marketing board, controlled by producers, the government protecting it with adequate floor prices.

Tells How Meat Price Must Absorb By-Products Loss

Tremendous changes in the work of the American packing industry have been brought about by declining values of by-products such as hides and tallow. Milton J. Schloss, president of E. Kahn's Sons Co., Cincinnati, pointed out recently in opening the 1954 lecture series of the University of Cincinnati Alumni Association.

These values have shrunk in the last few years so that a steer costing the same today, alive, as it did five years ago actually costs the packer 5¢ a pound more when it is ready for sale, Schloss said.

Annual Meeting Set

The 32nd annual meeting of the Producers Live Stock Marketing Association, National Stock Yards, Ill., will be held Thursday, March 11, at the Jefferson Hotel in St. Louis. Speakers will include J. W. Burch, director of agricultural extension service, College of Agriculture, University of Missouri, and H. Roe Bartle, banker, lawyer, businessman and Scout executive of Kansas City.

Financial Notes

Swift & Company has declared an extra dividend of \$1 a share on the capital stock, an increase of 50¢ from the extra declared a year earlier.

Directors also declared the annual disbursement of \$2, payable in quarterly installments on April 1, July 1, October 1 and January 1, 1955 to stockholders of record one month earlier, respectively. The extra is payable March 1 to stockholders of record February 8.

Packaging Machinery Manufacturers to Meet

Packaging Machinery Manufacturers Institute will hold its 22nd annual meeting at Grove Park Inn, Asheville, N. C., September 23-26, Robert T. Foreman, Institute president, of R. A. Jones & Co., Cincinnati, announced.



Improve lard and shortening packaging efficiency

...with this newly improved Model CCY-L
Peters Carton Folding & Closing Machine

Check these three improvements on this Peters Model CCY-L Carton Folding & Closing Machine. They make it more worthwhile than ever to consider immediate revision of your lard and shortening packaging operations.

New easy-to-operate hand-wheels reduce adjustment time from one carton size to another to just a few minutes. New, positive carton timer assures uniform carton feed and eliminates jamming. New self-retiming flap tucker increases tucking efficiency at high speeds.

Added Economy Made Possible with Model SE Forming & Lining Machine

This new Peters machine forms and lines top-opening cartons at speeds up to 120 or more cartons per minute . . . may easily double your present speed and efficiency.



Peters MACHINERY COMPANY
4704 Ravenswood Avenue
Chicago 40, Illinois

PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel...then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dinge, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

Write for descriptive folder "K." *With Pre-Treatment.

STAINLESS STEEL COATING

Apply with brush or spray-gun. Unequalled protection for equipment and metal surfaces subject to extreme acid and alkali conditions. Costs less than 4c per square foot. Write us for information.

DAMP-TEX

THE WET SURFACE ENAMEL

ACID TEST
Damp-Tex is unaffected by lactic and other common food acids.



STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

Canadian Industrial Distributor: G. H. Wood & Co., Ltd., Toronto



STEAM TEST
Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST
Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST
Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST
Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST
Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

Me
But

Mea
tion fo
was en
cording
Agricu
per ce

Feb
Feb
Feb

Wee
Feb
Feb
Feb

a wee
low th
ing w

Hog
ping
tinued
since
weeks
above
and c
seaso

MA

Imp
weigh
costs
gain
with
ing c
luggi

Skinner
Picnic
Boston
Loui

Bellies
Bellies
Fat br
Jowls
Raw
P. S. I

Spare
Regul
Feet,
Offal
TOT

Cost
Conde
Hand

TOT
TOT
Cut
Ma

The

Meat Production Rises Slightly But Is Under Like Week Last Year

Meat production under federal inspection for the week ended February 13 was estimated at 335,000,000 lbs., according to the U. S. Department of Agriculture. This was an increase of 1 per cent compared with 333,000,000 lbs.

to be in the good and choice grades.

Cattle slaughter of 330,000 head was 3 per cent above the 319,000 slaughtered the preceding week and 14 per cent above the 289,000 for the corresponding week last year. Beef produc-

preceding week and 18 per cent below the 1,160,000 for the corresponding week of 1953. Production of pork was 129,600,000 lbs., compared with 135,400,000 lbs. a week ago and 152,900,000 lbs. a year ago. Lard production was 33,500,000 lbs., compared with 34,500,000 lbs. the previous week.

Sheep and lamb slaughter was 288,000 head, compared with 262,000 the preceding week and 278,000 last year. Production of lamb and mutton for the three weeks amounted to 13,800,000, 12,600,000 and 13,600,000 lbs.

For the week ended January 3, 1954, actual slaughter included 346,623 cattle, 125,424 calves, 1,079,335 hogs and 280,490 sheep and lambs. Revised estimate of production in millions of pounds was 185.6 beef, 13.1 veal, 146.2 pork excluding lard, 13.4 lamb and mutton and 39.1 lard.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 13, 1954, with comparisons

	Beef	Veal	Pork	Lamb and Mutton	Total Meat
Number	Prod.	Number	(excl. lard)	Prod.	Prod.
Feb. 13, 1954	330	179.8	116	12.2	957
Feb. 6, 1954	319	171.9	129	13.5	985
Feb. 14, 1954	289	163.9	98	10.6	1160
					152.9
					278
					13.6
					341

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD PROD.		
	Live	Dressed	Live	Live	Dressed	Live	Live	Dressed	Live	Live	Dressed	Per 100 lbs.	Per 100 lbs.	Total	
Feb. 13, 1954	1,000	545	190	195	240	135	102	48	14.6	33.5	33.5				
Feb. 6, 1954	995	539	190	105	243	138	101	48	14.4	34.5	34.5				
Feb. 14, 1954	1,011	566	192	108	232	132	103	49	14.9	40.0	40.0				

a week earlier, but was 2 per cent below the 341,000,000 lbs. the corresponding week a year ago.

Hog slaughter, which has been dropping steadily since mid-January, continued to decrease and was smallest since last September except for holiday weeks. Slaughter of other species was above a year ago, that of both cattle and calves being fairly liberal for the season. Bulk of the steer beef continues

tion was 179,800,000 lbs., compared with 171,900,000 lbs. the preceding week and 163,500,000 lbs. a year ago.

Calf slaughter was 116,000 head, compared with 129,000 the preceding week and 98,000 last year. Output of inspected veal for the three weeks under comparison was 12,200,000, 13,500,000 and 10,600,000 lbs., respectively.

Slaughter of 957,000 hogs was 3 per cent below the 985,000 slaughtered the

Margins on Lights and Mediums Narrow, Heavies Lag

(Chicago costs and credits, first two days of the week)

Improvement in product yield for all weights was partially offset by higher costs this week. There has been a steady gain in the light and medium weights with the margin on the medium narrowing considerably. Heavier hogs are still lagging.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.			
Pct.	Price	Value	Pct.	Price	Value	Pct.	Price	Value	
live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	
Skinned hams	12.8	56.7	\$ 7.26	\$ 10.38		12.9	54.4	\$ 7.17	
Picnics	5.8	34.5	2.00	2.80		5.6	33.5	1.87	
Boston butts	4.3	45.6	1.96	2.78		4.1	42.6	1.75	
Loins (blade in)	10.2	50.4	5.14	7.36		9.9	47.2	4.45	
	\$ 16.36	\$ 23.32							
Bellies, S. P.	11.1	52.3	5.80	8.26		9.6	50.9	4.87	
Bellies, D. S.						2.1	30.9	.65	
Fat backs						3.2	11.8	.38	
Jowl						1.7	18.4	.51	
Raw leaf	2.3	16.5	.38	.53		2.2	16.5	.56	
P. S. lard, rend. wt.	14.9	16.1	2.40	3.46		13.5	16.1	2.17	
	\$ 8.89	\$ 12.71							
Spareribs	1.6	42.6	.68	.98		1.6	42.6	.68	
Regular trimmings	3.3	25.1	.83	1.18		3.1	25.1	.78	
Feet, tails, etc.	2.0	15.5	.31	.45		2.0	15.5	.31	
Offal & miscel.			.70	1.00					
TOTAL YIELD & VALUE	70.0	\$ 27.77	\$ 39.64	71.5	\$ 26.45	\$ 37.00	72.0	\$ 25.15	\$ 35.19
Cost of hogs	\$ 26.54	Per cwt.		\$ 26.37	Per cwt.		\$ 26.37	Per cwt.	
Condemnation loss	.13	Per cwt.		.13	Per cwt.		.13	Per cwt.	
Handling and overhead	1.70	Per cwt.		1.50	Per cwt.		1.37	Per cwt.	
TOTAL COST PER CWT.	\$ 28.37	\$ 40.53		\$ 28.00	\$ 39.16		\$ 27.87	\$ 38.71	
TOTAL VALUE	27.77	\$ 39.64		26.45	\$ 37.00		25.15	\$ 37.00	
Cutting margin	-\$ 6.60	-\$ 8.89		-\$ 1.35	-\$ 2.16		-\$ 2.72	-\$ 3.79	
Margin last week	-\$.68	-\$ 1.03		-\$ 1.54	-\$ 2.23		-\$ 2.78	-\$ 3.18	

	Feb. 13 stocks as Percentage of Inventories on Jan. 30	Feb. 14 1953
BELLIES:		
Cured, D. S.	.104	.75
Cured, S. P. & D. C.	.93	.71
Frozen-for-cure, regular	.112	.48
Frozen-for-cure, S. P. & D. C.	.116	.74
Total bellies	.108	.72
HAMS:		
Cured, S. P. regular	.98	.63
Cured, S. P. skinned	.99	.64
Frozen-for-cure, skinned	.120	.86
Total hams	.111	.76
PICNICS:		
Cured, S. P.	.98	.38
Frozen-for-cure	.100	.71
Total picnics	.107	.61
FAT BACKS:		
D. S. CURED	.98	.102
OTHER CURED AND FROZEN-FOR-CURE		
Total other	.103	.76
BARRELED PORK		
FRESH FROZEN		
Loins, shoulder butts and spareribs	.117	.45
All other	.96	.69
TOT. ALL PORK MEATS	.107	.70
RENDERED PORK FATS		
LARD	.102	.37

CHICAGO PROV. SHIPMENTS

Provision shipment by rail, in the week ended Feb. 13, with comparisons:

Week Feb. 6	Previous Week	Cor. Week 1953
Cured meats, pounds	13,272,000	14,729,000
Fresh meats, pounds	20,112,000	20,980,000
Lard pounds	2,352,000	2,950,000
		2,833,000

Cold Storage Meat Stocks Rise 3.5% In January; 26% Less Than 1953

TOTAL inventories of meats in cold storage on January 31, 1954, showed a slight increase over a month earlier; however, the aggregate of all meats dropped sharply from both a year earlier and the five-year average

larger than January, 1954, inventories.

Beef stocks dropped some 8 per cent from the previous month's 227,433,000 lbs. for January as compared with 249,054,000 lbs. for December. While the January holdings were well above the

Small stocks also showed a slight decrease for the holdings in cold storage at the end of January. While only dropping slightly, the lamb and mutton inventories for January, at 11,650,000 lbs. as compared with 12,232,000 lbs. for December, were well below the January, 1953, holdings of 20,816,000 lbs. and the five-year average of 16,305,000 lbs.

Veal inventories, on the other hand, at 19,310,000 lbs. for January 31, while still slightly under the previous month's total of 20,614,000 lbs., were above the five-year average of 16,800,000 lbs. However, they also were well below the January 31, 1953, holdings of 23,332,000 lbs.

Fancy meats holdings were at a record low. From 59,251,000 lbs. in December, 1953, the holdings on January 31 were down to 18,900,000 lbs. This figure was roughly a third of the 65,715,000 lb. five-year average and a fourth of the holdings on January 31, 1953, of 69,849,000 lbs.

Stocks of canned meats and meat products totaled 37,242,000 lbs. on January 31 compared with 34,022,000 lbs. a month before, 45,183,000 lbs. a year earlier and the five-year average of 36,146,000 lbs. Stocks of sausage room products for the three dates and the five-year average were 15,007,000 lbs. for January 31, 1954; 14,615,000 for December 31, 1953, 19,378,000 lbs. for January 31, 1953, and 14,927,000 lbs. for the five-year average.

for the date, according to figures released by the U. S. Department of Agriculture.

Cold storage stocks at the close of January amounted to 1,337,417,000 lbs., or 3.5 per cent more than a month before at 1,291,038,000 lbs., but showed a 29.5 per cent drop from the 1,897,497,000 lbs. on the same date a year earlier. The five year 1948-52 average at 1,782,965,000 lbs. was 25.5 per cent

five-year average of 189,236,000 lbs., they were about the same percentage level below the holdings of January, 1953, which totaled 263,921,000 lbs.

Pork, at 391,221,000 lbs., while some 19 per cent above the 326,098,000 lbs. in stock the prior month, still was 37.6 per cent below the five year average of 627,300,000 lbs. The holdings were also well below the January 31, 1953 inventories of pork at 595,546,000 lbs.

NEW! *Rapistan* SEALED CASTER

at $\frac{1}{3}$ less cost
than ordinary
non-sealed casters!



5200 Series Rapistan
Sealed Caster with 6"
Sealed MB Demountable
Wheel.

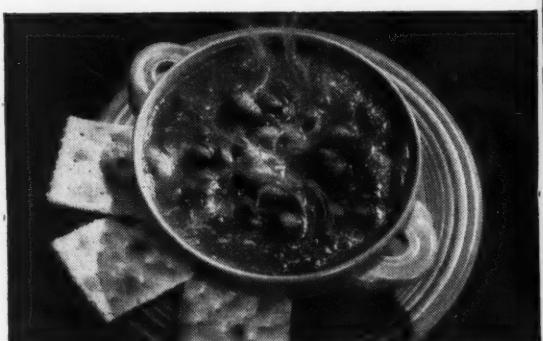
Now, for the first time, this revolutionary Rapistan development gives you a heavy-duty cold-forged sealed caster at $\frac{1}{3}$ less cost than ordinary leading non-sealed casters! Save in longer caster life, improved performance, lower maintenance. Dirt, acids, alkalis, brines, other chemicals are sealed out of coin-hardened raceways. Ask your Rapistan distributor to show you the comparative service chart, or write direct.



YOURS FREE! Write for handbook describing
Rapistan casters including new 5200 Series.

The RAPIDS-STANDARD COMPANY, Inc.
286 Rapistan Building • Grand Rapids 2, Michigan

Rapistan® FASTEST GROWING
NAME IN CASTERS



Hotter sales for chili con carne

You can heighten the flavor of your chili con carne —canned, frozen, or brick and get a smoother blend of the spices by adding only 4 to 6 oz. of Huron MSG per 100 pounds. If your chili is frozen, Huron MSG will safeguard its improved flavor for longer storage periods. Let Huron's Technical Service tell you how. The Huron Milling Co., 9 Park Place, New York 7, N.Y.

HURON MSG

PURE MONOSODIUM GLUTAMATE 99+%

Made by the pioneers in protein derivatives

light
stor-
only
utton
0,000
y the
6,000
of 16,
hand,
while
vious
were
3,800,
the well
ldings

a rec-
s. in
Janu-
0 lbs.
of the
and a
ry 31,

meat
s. on
22,000
lbs. a
verage
usage
es and
07,000
15,000
00 lbs.
27,000

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Feb. 16, 1954
Prime, 600/800	42 1/2
Choice, 500/700	38 @38 1/2
Choice, 700/800	38
Good, 700/800	35 @35 1/2
Commercial cows	23 @23 1/2
Can. & cut. cows	22 1/2
Bulls	24 1/2 @25

STEER BEEF CUTS

Prime:	
Hindquarter	54.0 @55.0
Forequarter	34.0 @34.0
Round	46.0 @48.0
Trimmed full loin	36.0 @38.0
Regular chuck	16.0 @18.0
Foresbank	32.0 @33.0
Brisket	60.0 @63.0
Rib	12.0 @13.0
Short plate	12.0 @13.0
Flanks (rough)	12.0 @13.0

Choice:

Hindquarter

Forequarter

Round

Trimmed full loin

Regular chuck

Foresbank

Brisket

Rib

Short plate

Flanks (rough)

Good:

Round

Regular chuck

Brisket

Rib

Loins

COW & BULL TENDERLOINS

3/4 dn. range cows	50 @52
3/4 range cows	58 @60
4/5 range cows	63 @65
5/6 up range cows	80
Bulls, 5/6 up	80

BEEF HAM SETS

Knuckles	44 @44 1/2
Insides	44 @44 1/2
Outsides	41

BEEF PRODUCTS

Tongues, No. 1	31 @35
Hearts, regular	11 @11 1/2
Livers, selected	27 1/2 @28 1/2
Livers, regular	18 @18 1/2
Tripe, scalded	6 1/2
Tripe, cooked	6 1/2 @ 7
Lips, scalded	9 1/2 @10
Lips, unscalded	6 @ 8
Lungs	7 @ 8
Melts	7 @ 8
Udders	5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	35 @38
Ten breads, under 12 oz.	38 @42
12 oz. up	80 @85
Calf tongues, 1/down	21 @28
Or tails, under 3/4 lb.	12 @15
Over 3/4 lb.	16 @18

WHOLESALE SMOKED MEATS

Bams, skinned, 14/16 lbs., wrapped	58 @64
Bams, skinned, 14/16 lbs., ready-to-eat, wrapped	62 @67
Bams, skinned, 16/18 lbs., wrapped	59 @63 1/2
Bams, skinned, 10/18 lbs., ready-to-eat, wrapped	61 @66
Bacon, fancy, trimmed, bris- ket, 8/10 lbs., wrapped	65 @69
Bacon, fancy square cut, seed- less, 12/14 1/2 lbs., wrapped	63 @66
Bacon, No. 1 sliced, 1-lb., open-faced layers	73 @77

VEAL—SKIN OFF

(l.c.l. prices)	
Choice, 110/150	\$37.00 @41.00
Prime, 80/110	44.00 @48.00
Choice, 110/150	44.00 @46.00
Choice, 80/110	44.00 @44.00
Choice, 110/150	37.00 @41.00
Good, 50/80	32.00 @32.00
Good, 80/110	35.00 @38.00
Good, 110/150	34.00 @37.00
Commercial, all wts.	24.00 @31.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	18
Good, 70/down	16

CARCASS LAMB

(l.c.l. prices)

Prime, 40/50	42 @44
Prime, 50/60	42 @43
Choice, 40/50	41 @43
Choice, 50/60	39 @40
Good, all weights	37 @38

SAUSAGE MATERIALS— FRESH

Pork trim., reg. 40% bbls.	28
Pork trim., guar. 50% lean, bbls.	32 1/2
Pork trim., 80% lean, bbls.	46 @47
Pork trim., 95% lean, bbls.	55
Pork cheek meat, trimd., bbls.	35 1/2 @36
C.C. cow meat, bbls.	31 @31 1/2
Beef meat, bon'ls, bbls.	34 @34 1/2
Beef trimmings, 75/85, bbls.	21 1/2
Beef trimmings, 80/90%, bbls.	25 @25 1/2
Bon'ls chuck, bbls.	32
Beef cheek meat, trimd., bbls.	20
Beef head meat, bbls.	17 1/2
Shank meat, bbls.	32 1/2 @33
Veal trim., bon'ls, bbls.	30

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14	56 1/2 @60
Hams, skinned, 14/16	55 @55 1/2
Pork loins, regular, 12/down, 100's	53
Pork loin, boneless, 100's	68
Shoulders, under 16 lbs., 100's	40 1/2
Picnics, 4/6 lbs., loose	36 1/2
Picnics, 6/8 lbs., loose	35
Pork livers	19 @20
Brown butts, 4/8 lbs.	48
Tripe, fresh, 10's	79
Neck bones, bbls.	17
Brains, 10's	16
Ears, 30's	18
Snots, lean in, 100's	16
Feet, s.c., 30's	15

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	55 @ 65
Domestic rounds, over 1 1/4 in., 140 pack	80 @ 1.10
Export rounds, wide, over 1 1/4 in.	1.40 @ 1.65
Export rounds, medium, 1 1/4 @ 1 1/2 in.	75 @ 85
Export rounds, narrow, 1 1/4 in. under	1.00 @ 1.25
No. 1 weight, 24 in. up	12 @ 14
No. 1 weight, 22 in. up	9 @ 12
No. 2 weights	7 @ 10
Middles, new, 1 1/2 (2/ in.)	85 @ 1.25
Middles, select, wide, 2 1/2 in.	1.40 @ 1.65
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.85 @ 2.50
Middles, extra select, 2 1/2 in. & up	2.75 @ 3.40
Beef bungs, exp., No. 1	21 @ 29
Beef bungs, domestic	18 @ 24
Drilex or salt, bladders, piece:	
8-10 in. wide, flat	5 @ 9
10-12 in. wide, flat	8 @ 12
12-15 in. wide, flat	17 @ 23
Beef casings:	
Extra narrow, 29 mm.	3.55 @ 4.50
mm. & dn.	3.70 @ 4.25
Narrow, medium,	3.65 @ 4.25
32 @ 35 mm.	2.75 @ 3.00
Spec. med., 35 @ 38 mm.	1.80 @ 2.00
Export bungs, 34 in. cut.	40 @ 42
Large prime bungs,	
34 in. ent.	25 @ 33
Medium prime bungs,	
34 in. ent.	20 @ 23
Small prime bungs	
34 in. ent.	12 @ 17
Middle, per set, cap. off.	50 @ 65
Sheep casings (per hank):	
26/28 mm.	3.55 @ 4.50
24/26 mm.	4.00 @ 4.35
22/24 mm.	4.00 @ 4.25
20/22 mm.	3.00 @ 3.25
18/20 mm.	1.75 @ 2.15
16/18 mm.	1.00 @ 1.25

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hogs bungs	87 @ 91
Thuringer	42 @ 48
Farmer	70 @ 75
Holsteiner	73 @ 78
B. C. Salmi	80 @ 89
Genoa style salami, ch.	98 @ 100

NEW PORTABLE SCALES • NEW COUNTING SCALES • NEW FLOOR SCALES

20, 1954

The National Provisioner—February 20, 1954

New Butylac Boots

defy
animal fats
and oils!

Especially designed
for dairies and meathouses

Outstanding in resistance to animal fats and certain oils, these new Butylac Boots will not pock, are actually eight times as durable as any boot made today. (Will not resist gasoline or petroleum oils.) The outstanding development in this field.



UNITED STATES RUBBER COMPANY
ROCKEFELLER CENTER • NEW YORK



SNUGLEG BOOTS.
12-inch, snug-fitting
ankle. Sure-footed
molded sole and heel.
Buff. Sizes 6-12.



DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings.	50½
Pork sausage, sheep cas.	58 @59
Frankfurters, sheep cas.	49½ @51
Frankfurters, skinless	39½ @42½
Bologna (ring)	37½ @44
Bologna, artificial cas.	33½ @35½
Smoked liver, hog bungs.	45½
New Eng. lunch, spec.	72 @74
Souse	34
Polish sausage, smoked	48 @60
Pickle & Pimiento loaf	34½ @41½
Olive loaf	35½ @44½
Pepper loaf	42 @58½
Smokie snacks	None rec.
Smokie links	None rec.

SEEDS AND HERBS

(l.c.l. prices)

Caraway seed	25	28
Cominos seed	26	30
Mustard seed, fancy	23	..
Yellow American	17	..
Oregano	45	52
Coriander, Morocco,		
Natural No. 1	15	19
Marjoram, French	40	47
Sage, Dalmatian,		
No. 1	60	68

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Salt peter, n. ton, f.o.b. N.Y.	
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran.	8.10
Packets, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	7.50
C/L Del. Chgo.	7.40

SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole Ground

Allspice, prime	61	67
Resifted	66	70
Chili Powder	..	47
Chili Pepper	..	47
Cloves, Zanzibar	93	99
Ginger, Jam., unbl.	29	34
Ginger, African	29	34
Mace, fancy, Banda		
West Indies	1.45	
East Indies	1.60	
Mustard flour, fancy	37	
No. 1	33	
West Indian Nutmeg	49	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, Packers	1.06	1.40
Malabar	1.06	1.15
Black Lampong	1.06	1.16

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass) Los Angeles Feb. 16 No. Portland Feb. 16 San Francisco Feb. 16

STEER:			
Choice:			
500-600 lbs.	\$38.00@40.00	\$38.00@40.00	\$39.00@41.00
600-700 lbs.	37.00@38.00	37.00@39.00	38.00@40.00
Good:			
500-600 lbs.	34.00@36.00	36.00@39.00	36.00@38.00
600-700 lbs.	32.00@35.00	35.00@38.00	35.00@37.00
Commercial:			
350-500 lbs.	31.00@34.00	31.00@36.00	33.00@37.00
COW:			
Commercial, all wts.	25.00@28.00	25.00@31.00	25.00@29.00
Utility, all wts.	24.00@26.00	24.00@29.00	24.00@27.00

FRESH CALF:			
Choice:			
200 lbs. down	38.00@41.00	42.00@44.00	None quoted
Good:			
200 lbs. down	36.00@39.00	39.00@42.00	38.00@42.00

FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	40.00@42.00	40.00@43.00	41.00@43.00
50-60 lbs.	39.00@41.00	40.00@43.00	40.00@41.00

Choice:			
40-50 lbs.	40.00@42.00	40.00@43.00	41.00@43.00
50-60 lbs.	39.00@41.00	None quoted	40.00@41.00

Good, all wts.	36.00@39.00	None quoted	None quoted
----------------	-------------	-------------	-------------

MUTTON (EWE):			
Choice, 70 lbs. down	22.00@25.00	16.00@22.00	None quoted
Good, 70 lbs. down	22.00@25.00	16.00@22.00	None quoted

FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	None quoted	None quoted	41.00@45.00
120-160 lbs.	41.00@42.50	40.50@42.00	40.00@40.00

LOINS:			
8-10 lbs.	57.00@59.00	53.00@58.00	56.00@60.00
10-12 lbs.	57.00@59.00	52.00@58.00	54.00@58.00
12-16 lbs.	57.00@59.00	50.00@57.00	54.00@57.00

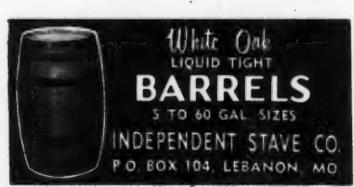
FRESH PORK CUTS NO. 1: (Smoked)			
PICNICS:			
4-8 lbs.	39.00@44.00	41.00@46.00	42.00@48.00

HAMS, Skinned:			
12-16 lbs.	57.00@64.00	62.00@65.00	62.00@68.00
16-18 lbs.	56.00@64.00	None quoted	60.00@65.00

BACON, "Dry Cure" No. 1:			
6-8 lbs.	66.00@72.00	69.00@75.00	70.00@76.00
8-10 lbs.	64.00@72.00	69.00@75.00	67.00@74.00
10-12 lbs.	62.00@68.00	65.00@70.00	None quoted

LARD, Refined:			
1-lb. cartons	22.00@23.50	20.00@23.00	22.50@26.00
50-lb. cartons and cans	21.00@22.50	None quoted	22.00@23.00

Tiers	20.00@21.00	20.00@23.00	21.00@22.00
-------	-------------	-------------	-------------



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

WEDNESDAY, FEB. 17, 1954

		BELLIES		CURED	
		(Square Cut)			
19				53n	54½n
47				53	54½n
68				50½	52n
5		Fresh or F.F.A.	Frozen	10-12	48½@49
					50½@50½n
8-10		56½n	56n	12-14	48½@49
10-12		56½n	56n	14-16	48½n
12-14		53½n	53½n	16-18	44b
14-16		52½n	52½n	18-20	42
16-18		51n	50½n		
18-20		49½n	49½n		
20-22		48n	48n		

SKINNED HAMS

		BELLIES		CURED	
10.06				34n	33n
11.25		Fresh or F.F.A.	Frozen	20-25	34b
12-14		58½n	58½n	25-30	34b
14.00		58½n	58½n	30-35	28½b
15.40		54½@55	54½@55	35-40	27½b
16-18		53½n	53½n	40-50	25b
18-20		51½n	51½n		27½%
20-22		50½n	50½n		
22-24		49½n	49½n		
24-26		49n	49n		
25-30		49	49n		
25/up. 2's in.		47@47½	33n		

PICNICS

		FAT BACKS		CURED	
4-6		Fresh or F.F.A.	Frozen	6-8	13½n
6-8		36	36	8-10	13½n
8-10		34½	34½	10-12	13½n
10-12		35½@35	35½@35	14-16	15½@15%
12-14		34@35	33n	18-20	16n
8/up. 2's in.		34@35	33n	20-25	16n
		33n			

OTHER CELLAR CUTS

		CLEAR FAT BACK		CURED	
7.50		Fresh or Frozen	Cured	Pork	60/70...
7.40		Jowl Jowls...	28½n	30/40...	35½n
		S. P. Jowls...	21½b	40/50...	41n
			21n	50/60...	80/100...
					34n

LARD FUTURES PRICES

FRIDAY, FEB. 12, 1954

No session

Lincoln's Birthday

MONDAY, FEB. 15, 1954

Open	High	Low	Close
Mar. 17.00	17.17½	16.92½	17.00
May 16.42½	16.50	16.37½	16.37½b
	45		

July 15.72½ 15.87½ 15.72½ 15.80ax

Sept. 15.50 15.52½ 15.45 15.45ax

Oct. 15.00 15.00 14.97½ 14.97½ax

Sales: 6,320,000 lbs.

Open interest at close Thurs., Feb. 11th: Mar. 653, May 447, July 349, Sept. 88, and Oct. 14 lots.

TUESDAY, FEB. 16, 1954

Mar. 17.00 17.02½ 16.62½ 16.65 -62½

May 16.40 16.45 16.15 16.15b

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, February 17, 1954

Inquiry in the inedible fats market late last week was reported as very good, and the market advanced fractionally on sales and bids.

Several tanks of No. 1 tallow traded at 7c, Chicago. A couple of tanks of (not all hog) choice white grease sold at 9½c, Chicago. A few tanks of B-white grease sold at 7½c, c.a.f. Chicago. All hog choice white grease was reported available at 10%@11c, c.a.f. East, and without action.

A tank of house grease sold at 6½c, Chicago, and another tank sold at the market. There was indication of 8½c. c.a.f. East, on original fancy tallow. Several tanks of bleachable fancy tallow sold at 8½c, delivered East. A few tanks of prime tallow sold at 8.05, c.a.f. New Orleans. Additional tanks of special tallow traded at 7½c, Chicago, later, with asking price upped to 7¾c. A few tanks of No. 3 tallow sold at 7¾c, c.a.f. New Orleans. A couple of tanks of yellow grease sold at 7c, c.a.f. Chicago. On Friday (Lincoln's Birthday) both buying and selling interests were on the quiet side.

On Monday of the new week, the market was extremely quiet.

As the week progressed, the tallow market carried a soft undertone, with some resale material available at steady levels; some buyers indicating ½@¼c lower than last sales. Most buyers were on the sidelines. Inquiry was around, however, on yellow grease, with 7c, Chicago bid. B-white grease also bid at steady price of 7½c, Chicago. All hog choice white grease was available at 10%c, c.a.f. East, with buyers indicating 10½c, same destination.

Reported but unconfirmed was the movement of bleachable fancy tallow at 7½c, c.a.f. Chicago, and presumably resale product. Bleachable fancy

BY-PRODUCTS MARKETS

Blood

Wednesday, February 17, 1954

	Unit
Unground, per unit of ammonia	8.23
Low test	*7.50@7.75
High test	*7.75@8.00
Liquid stick tank cars	4.00@4.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	*92.50@ 95.00
50% meat and bone scraps, bulk	*85.00@ 90.00
55% meat scraps, bulk	95.00@100.00
60% Digester tankage, bulk	90.00@ 98.00
60% Digester tankage, bagged	97.50@102.00
80% blood meal, bagged	14.00
70% standard steamed bone meal, bagged (spec. prep.)	70.00
60% steamed bone meal, bagged	60.00@72.00

Fertilizer Materials

	Per unit
High grade tankage, ground, per unit	5.75@6.00
ammonia	6.00@6.50

Dry Rendered Tankage

	Per unit
Low test	*1.50@1.55
High test	*1.50@1.55

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	*1.35@ 1.50
Hide trimmings (green salted)	5.00@ 6.00
Cattle jaws, skulls and knuckles, per (ton)	55.00@60.00
Pig skin scraps and trimmings, per lb.	7 @ 7½

Animal Hair

	Per cwt.
Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	45.00@ 55.00
Cattle switches, per piece	5½
Winter processed, gray, lb.	14 @ 15
Summer processed, gray, lb.	6 @ 7

—nominal. a—asked.

*Quoted delivered basis.

tallow offered out later at steady price of 8c, Chicago, and without action.

That some items in tallow were on the soft side was proved out on Wednesday, with the movement of bleachable fancy tallow at 7¾c and 7½c, c.a.f. Chicago. A tank of edible tallow sold at the market. Choice white grease, all hog, was reported but unconfirmed as selling at 10%c, c.a.f. East quick shipment.

VEGETABLE OILS

Wednesday, February 17, 1954

Sales of vegetable oils were scattered and limited Monday, with prices generally unchanged from the previous week's close.

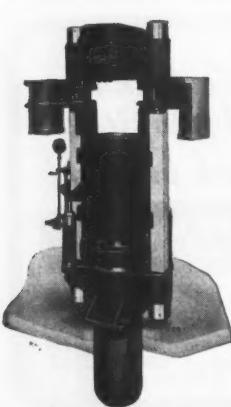
Trading of soybean oil was confined mostly to nearby positions. February shipment sold at 12%c and later was bid at that level with most mills asking 12½c. March shipment was bid at 12½c and reportedly traded at that level. April-May-June was bid at 12½c and offered at 12½c. April shipment alone was reported to have sold at 12½c.

Cottonseed oil sold in the Valley at 12½c and later was offered at that figure without action. The market in the Southwest was pegged nominally at 12%c. In Texas, 12½c and 12¾c was paid, depending on location. No activity in the corn oil market was heard, with only a nominal quotation of 13½c reported. Peanut oil was also pegged nominally at 18c. Offerings of coconut oil were available at various levels, depending on shipment, but no sales developed.

Soybean oil sales were difficult to uncover Tuesday as both buyers and sellers failed to show much aggressiveness. The existent bids were ½c under available offerings. Limited movement of February shipment was heard at 12%c. Unconfirmed trading of March

TALLOWS: Wednesday's quotations: edible tallow 9½c, original fancy tallow 8c, bleachable fancy tallow 7½@7¾c, prime tallow 7½@7¾c, special tallow 7½@7¾c, No. 1 tallow 7c and No. 2 tallow 6½@6¾c.

GREASES: Wednesday's quotations: choice white grease (not all hog) 9½c, B-white grease 7½c, yellow grease 7c, house grease 6½@6¾c and brown grease 5%@6c.



The New FRENCH CURB PRESS

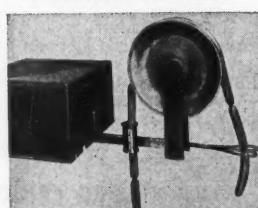
Will Give You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company
Piqua Ohio

"STRING-A-WAY" does it mechanically



Do-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

SAVES LABOR —
SAVES TIME —
SAVES MONEY.

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO

Kirby 4000

MURPHY REFRIGERATED BODIES

for positive protection en route!



A-1 delivery of A-1 meats and meat products depends on dependable refrigeration en route. MURPHY REFRIGERATOR BODIES assure proper temperature conditions by applying 16 years of truck refrigeration and engineering experience to the custom-building of every unit.

There is no refrigerated hauling requirement that can't be solved to your entire satisfaction with a custom-built MURPHY Body. MURPHY Bodies are designed to provide dependable and economical delivery of all meat products . . . and custom-built to fit any make or model chassis.



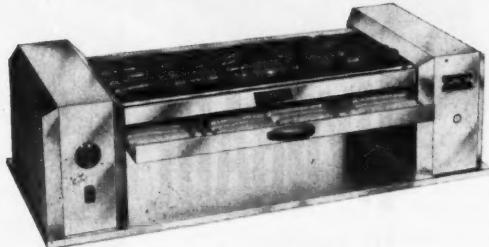
MURPHY BODY WORKS, INC.

P. O. BOX 771

WILSON, NORTH CAROLINA

CONNOLLY
AUTOMATIC

ROLL-A-GRILL



IDEAL FOR DEMONSTRATION — FOR RESEARCH
SIMPLE TO OPERATE!
JUST PLUG IN — NO INSTALLATION NEEDED
NO SMOKE—NO ODORS

WILL MAKE YOUR FRANKFURTERS
LOOK BETTER—TASTE BETTER!

IDEAL FOR SKINLESS TYPES
FINE FOR OTHER SAUSAGES, TOO!

Gleaming, stainless steel construction.
Sanitary and attractive, easy to keep clean.

J.J. CONNOLLY, INC.

457 West 40th St.
New York 18, N. Y.
Phone CH 4-5000
Cable Address: JAYCONLEY

**"...the ONLY Way to Cook
SKINLESS FRANKFURTERS!"**

So says the luncheonette operations supervisor of a large metropolitan variety chain organization.

Yes, the exclusive, proven Roll-A-Grill method is the best possible way to cook skinless frankfurters, as well as other types of sausages. The heating elements of Roll-A-Grill rotate back and forth in a unique rhythmic motion, grilling the frankfurter evenly on all sides—self-basting it—sealing in the natural juices to retain maximum flavor of the meat!

AMONG MANY USERS

- Israel National Kosher Sausage Co.
- Hormel Packing
- B. D. Stearns
- Jones Sausage Co.
- Henry Pfeifer, Inc.
- David Davies, Inc.
- California Packing Co.
- Merchants Wholesale Meat Products Co.
- K. Monkiewicz, Inc.
- Kahn Packing Co.
- Elkton Packing Co.
- Valentine Packing Co.
- Swift & Co.
- Hygrade Food Products
- Tobin Packing Co.
- Cook Packing Co.
- Parrot Packing Co. Inc.
- Lykes Bros. Inc.
- Tennessee Packers Co.
- Dietz & Watson
- Standard Sausage Co.
- Austin Packing Co.
- Viking Corp.
- Statesville Packing Co.
- Essex Packers, Ltd.
- Arden Farms Packing
- Armour & Co.
- East Tennessee Packing Co.
- Little Rock Packing Co.
- Kvinter Food Inc.
- And Many Others

J. J. CONNOLLY, INC., 457 W. 40th ST., N. Y. 18, N.Y., Dept. P-2
Please send complete ROLL-A-GRILL literature at once to

NAME _____

FIRM _____

ADDRESS _____

shipment was reported at 12½c. April shipment sold at 12c.

The cottonseed oil market also was dull with only a couple of tanks traded in the Valley at 12½c. Offerings were available in the Southeast at 12½c but did not attract buying interest. In Texas, offerings were priced at 12½c and 12¾c, depending on location. Corn oil declined to trade in a small way at 13¾c. Peanut oil was bid at 18c, but offerings were priced higher. A tank of coconut oil sold at 15c for February shipment.

There was little change in the price structure at midweek, but trade sources reported a better volume of soybean oil trading. February and March shipment, together and separately, sold early at 12½c, and April-May-June cashed at 12½c. Later, February shipment and early March shipment sold at 12½c, following the rise in the board market. Refiners were the principal buyers during the day.

No price adjustments were encountered in the cottonseed oil market, but sales were thin. The market in the Valley was pegged at 12½c, and at 12½c in the Southeast, both nominal. In Texas, 12½c was bid at common points and 12¾c in the Midwest. Peanut oil was called 18c and coconut oil 15c, both on a nominal basis in absence of sales.

CORN OIL: Declined ½c in light movement.

SOYBEAN OIL: Relatively un-

changed from previous week's trading levels.

PEANUT OIL: Mostly unsold, although the market held stronger at 18c.

COCONUT OIL: Sold Tuesday at 15c, ½c lower than last mid-week's levels.

COTTONSEED OIL: Market easier in scattered activity.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, FEB. 12, 1954

No Quotations
Lincoln's Birthday

MONDAY, FEB. 15, 1954

	Open	High	Low	Close	Prev. Close
Mar.	15.00b	15.00	15.00	15.00b	
May	14.90b	14.95	14.90	14.90b	No
July	14.84	14.84	14.82	14.82b	Trading
Sept.	14.00b	14.20b	Lin's
Oct.	13.90b	13.90b	B'thday
Dec.	13.80b	13.80b	Feb. 12
Jan.	13.60b	13.70n	
Sales: 30 lots.					

TUESDAY, FEB. 16, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.96b	15.02b	15.00b
May	14.87b	14.97	14.50	14.94	14.90b
July	14.78b	14.83	14.80	14.82	14.82b
Sept.	14.18b	14.21b	14.20b
Oct.	13.90b	13.90b	13.90b
Dec.	13.80b	13.80b	13.80b
Jan.	13.70n	13.70a	13.70n
Sales: 25 lots.					

WEDNESDAY, FEB. 17, 1954

	Open	High	Low	Close	Prev. Close
Mar.	15.00b	15.05	15.01	15.02b	15.02b
May	14.92b	15.02	14.94	15.01-02	14.94
July	14.81b	14.95	14.85	14.93b	14.82
Sept.	14.20b	14.30	14.30	14.30	14.21b
Oct.	13.90b	13.95b	13.90b
Dec.	13.80b	13.85b	13.80b
Jan.	13.70n	13.75n	13.70n
Sales: 38 lots.					

VEGETABLE OILS

Wednesday, Feb. 17, 1954

Crude cottonseed oil, carlots, f.o.b. mills	12½n
Valley	12½n
Southeast	12½n
Texas	12½n
Crude oil in tanks, f.o.b. mills	13½n
Peanut oil, f.o.b. Southern mills	18n
Soybean oil, Decatur	12½n
Coconut oil, f.o.b. Pacific Coast	15n
Cottonseed foots,	
Midwest and West Coast	13½n
East	13½n

OLEOMARGARINE

Wednesday, Feb. 17, 1954

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	28
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	1b
Extra oleo oil (drums)	18

pd—paid, n—nominal, a—asked, b—bid.

EASTERN BY-PRODUCTS MARKET

New York, Feb. 17, 1954

Dried blood was quoted Wednesday at \$8.25 per unit of ammonia. Low test wet rendered tankage was priced at \$7.50@\$8.00 f.o.b. per unit of ammonia and dry rendered tankage was listed at \$1.40 per protein unit.

Mexican Exports Tax Free

To induce export of fresh, refrigerated and frozen meat, the Mexican government has exempted such products from the 15 per cent ad valorem tax imposed on shipments abroad.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: Yards 7-3134

We deal in
Straight or Mixed Cars
BEEF • VEAL
LAMB • PORK
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN Co.
For Tomorrow's Business

HYGRADE
in name...
high grade in fact!

HYGRADE'S BEEF • VEAL • LAMB
HYGRADE'S PORK
HYGRADE'S ALL-BEEF FRANKFUTERS
HYGRADE'S ORIGINAL WEST VIRGINIA CURED HAM
HYGRADE'S HONEY BRAND HAMS & BACON
HYGRADE'S CORNED BEEF AND TONGUE

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

HIDES AND SKINS

Hides trade steady Tuesday, but follow up activity lacking at midweek—Small packer hide market dull and easier—Country hides trade lower—Sales of kipskins early at lower levels—Activity in sheepskin market improves.

CHICAGO

PACKER HIDES: Trade sources were of the opinion that the hide market this week would be a duplicate of last week, in respect to sellers reticence to divulge an accurate volume of hides traded. There was good buying interest Monday for most selections at a $\frac{1}{2}$ c down, with branded steers, branded cows and heavy native steers and cows particularly in demand. Whether the inquiry was of dealer or tanner variety could not be determined. Packers made no attempt to move hide stocks at lower bid levels, however.

Offerings came out early in the day Tuesday, at steady levels, but bids continued $\frac{1}{2}$ c less. An outside independent packer sold a car of light native steers at $14\frac{1}{2}$ c, but this was considered special and not a criterion of the market. Later in the day, an estimated 8,000 branded steers sold at 9c for butts and $8\frac{1}{2}$ c for Colorados. About 2,500 River and Chicago heavy native cows sold at 11c and $11\frac{1}{2}$ c, respectively. Approximately 2,000 Chicago light native cows traded at 14c. In addition, 1,200 Northern heavy native cows sold at 12c, and a car of Rivers brought 11c.

There was no follow up of Tuesday's activity at early midweek, and the market appeared in an unclarified position. The situation was one of confusion, with offerings reported available at steady levels and most buyers retreating bids. Limited inquiry was evidenced upon occasion at $\frac{1}{2}$ c lower. The only confirmed sale early was about 2,000 Northern branded cows at $10\frac{1}{2}$ c.

SMALL PACKER AND COUNTRY HIDES: Tanner bids for small packer

hides were limited, and only a few trades were encountered. Some 50@52 lb. average sold at 11c early, with scattered interest for this average later at $10\frac{1}{2}$ c. The 60@62 lb. average was bid at $9\frac{1}{2}$ c early at a nearby point, but no sales were heard at that level. Activity improved in the country hide market, but at lower levels. Several mixed cars locker butchers and renderers, 50-lb. average or less, sold at 8c and $8\frac{1}{2}$ c, depending on percentage of renderers involved.

CALFSKINS AND KIPSKINS: The calfskin market was believed steady, but no trading was accomplished up to midweek. There were sales of kipskins, however, early in the week, and about 10,000 River kip and overweights brought 25c. There also were small plant Northerns included in the total, but the general market for Northern kipskins was considered unsettled at the time of the sale and difficult to quote. At midweek, some trade sources reported the market for Northern kip and overweights comparable to that of Rivers, as the kill at northern production points has been too small to make a market.

SHEEPSKINS: Activity improved in this category to some extent this week, with prices steady to somewhat easier. A mixed car of No. 1 and No. 2 shearlings sold at 1.30 and 1.15, respectively. The No. 3 shearlings last sold at .80, with possible movement anticipated later this week. Fall clips sold lower at 1.90 and 2.00, depending on quality. There also was movement of dry pelts at 23c and 24c, with later offerings priced at 25c. A car of pickled skins sold at 10.00 for both sheep and lambs.

LIVESTOCK CAR LOADINGS

A total of 7,032 cars were loaded with livestock during the week ended January 30, 1954, according to the American Association of Railroads. This was a decrease of 57 from the same week of 1953 and 1,994 less than the like period of 1952.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ending Feb. 17, 1954	Previous Week	Cor. Week 1953
--	------------------------------	------------------	-------------------

PACKER HIDES

	Nat. steers..11	@14n	11	@14	13 $\frac{1}{2}$ @19
Hvy. Texas					
strs.	9n		9		12n
Butt branded					
strs.	9n		9		11 $\frac{1}{2}$ n
Col. stra.	8 $\frac{1}{2}$ n		8 $\frac{1}{2}$ n		11
Ex. light Tex.					
strs.	13 $\frac{1}{2}$ n		13 $\frac{1}{2}$ n		20n
Brand'd cows.10 $\frac{1}{2}$ @11n		10 $\frac{1}{2}$ @11			13 $\frac{1}{2}$ n
Hvy. nat. cows..11	@12n	11	@12	15	@15 $\frac{1}{2}$ n
Lt. nat. cows..14	@14 $\frac{1}{2}$ n	14	@14 $\frac{1}{2}$ n	19	
Nat. bulls..	10n		10n		11 $\frac{1}{2}$ n
Calfskins, Nor.					
10/15	40n		40n	52 $\frac{1}{2}$ @57 $\frac{1}{2}$ n	
10/down ...	42 $\frac{1}{2}$ n		42 $\frac{1}{2}$ n	50n	
Kips, Nor.					
nat., 15/25.	25 $\frac{1}{2}$ n		28n		37 $\frac{1}{2}$ n
Kips, Nor.					
Brand'd, 15/25.	22 $\frac{1}{2}$ n		25 $\frac{1}{2}$ n		32 $\frac{1}{2}$ n

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and				
over	9	@ 9 $\frac{1}{2}$ n	9	@ 9 $\frac{1}{2}$ n
50 lbs.11	@11 $\frac{1}{2}$ n	11	@11 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16n

SMALL PACKER SKINS

Calfskins, under				
15 lbs.	25n		25n	40n
Kips, 15/30	15@17n	15@17n	15@17n	30n
Slunks, reg.	1.25n	1.25n	1.50@1.65n	
Slunks, hairless....	50n		50n	50n

SHEEPSKINS

Packer shearlings.				
No. 1	1.30n		1.40n	2.40
Dry Pelts	23c	24	24n	29n
Horeskins.				
Untrmd.	.10.50@11.00n	10.00@10.50		8.75n

N.Y. HIDE FUTURES

FRIDAY, FEB. 12, 1954

NO Trading

LINCOLN'S BIRTHDAY

MONDAY, FEB. 15, 1954

	Open	High	Low	Close
Apr.	14.36n	14.37	14.31	14.37
July	14.75-61	14.75	14.61	14.70b- 75n
Oct.	15.01	15.02	14.99	15.01 - 02
Jan.	15.05b			15.12b- 17a
Apr.	15.00b			15.12b- 17a
July	15.00b			15.12b- 19a
Sales: 28 lots.				

TUESDAY, FEB. 16, 1954

Apr.	14.40	14.45	14.40	14.45b- 47n
July	14.75	14.83	14.75	14.83
Oct.	15.04	15.04	15.04	15.15b- 18a
Jan.	15.10b			15.30b- 33a
Apr.	15.10b			15.27b- 33a
July	15.10b			15.30b- 35a
Sales: 20 lots.				

WEDNESDAY, FEB. 17, 1954

Apr.	14.40b	14.47	14.35	14.42
July	14.75b	14.82	14.80	14.80b- 82a
Oct.	15.27	15.27	15.10	15.14b- 16a
Jan.	15.28b	15.25	15.25	15.32b- 35a
Apr.	15.25b	15.25	15.25	15.32b- 35a
July	15.25b			15.32b- 40a
Sales: 34 lots.				

THURSDAY, FEB. 18, 1954

Apr.	14.35	14.35	14.20	14.23
July	14.71b	14.65	14.60	14.66b- 67a
Oct.	15.05b	15.05	14.95	15.00b- 02a
Jan.	15.20b	15.19	15.10	15.15b- 20a
Apr.	15.25b	15.20	15.20	15.25b- 32a
July	15.20b			15.25b- 30a
Sales: 47 lots.				

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Feb. 13, 1954, totaled 4,042,000 lbs.; previous week, 4,783,000 lbs.; same week 1953, 3,673,000 lbs.; 1954 to date, 29,416,000 lbs.; same period 1953, 28,396,000 lbs.

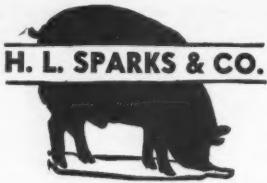
Shipments for the week ended Feb. 13, 1954, totaled 3,931,000 lbs.; previous week, 3,438,000 lbs.; corresponding week, 2,809,000 lbs.; this year to date, 26,173,000 lbs.; corresponding week 1953, 21,149,000 lbs.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



Rath
 BLACK HAWK
 MEATS
 FROM THE LAND OF CORN



H. L. SPARKS & CO.

LIVESTOCK BUYERS
at stockyards in
NATIONAL STOCK YARDS, ILL.
PEORIA, ILL.
BUSHNELL, ILL.
SPRINGFIELD, ILL.

All our country points operate under
Midwest Order Buyers.

Orders placed only through
NATIONAL STOCK YARDS, ILL.

Phones { Upton 5-1860
Bridge 8394
Upton 3-4016

Profits for YOU in the famous

HOLLENBACH line of Summer Sausage

Put Hollenbach's 72 years of sausage manufacturing experience and reputation to work for you! The famous "314" line of Summer Sausage can deliver a real sales punch to your present sausage family... help boost your overall sales and increase your profits. Write for details!



The famous "314" line includes those year-round favorites, the "original" Thuringer Cervelat, B.C. Salami and Goteborg Cervelat... plus popular Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

**CHAS.
HOLLENBACH
INC.**

2653 OGDEN AVENUE
CHICAGO 8, ILLINOIS
Telephone: LAwndale 1-2500

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$26.75; average, \$25.85. Provision prices were quoted as follows: Under 12 pork loins, 54; 10/14 green skinned hams, 55½-59; Boston butts, 46½; 16/down pork shoulders, 40½n; 3/down spare-ribs, 44; 8/12 fat backs, 13½-14; regular pork trimmings, 28n; 18/20 DS bellies, 33n; 4/6 green picnics, 36; 8/up green picnics, 34-35.

P.S. loose lard was quoted at 16.25b and P.S. lard in tierces at 17.00n.

COTTONSEED OIL

Closing cottonseed oil futures at New York were quoted as follows: Mar., 14.99; May, 14.98b-15.00a; July, 14.94; Sept., 14.29b-35a; Oct., 13.90b-14.10a; Dec., 13.80b-95a; and Jan., 13.70n. Sales: 87 lots.

CHICAGO PROV. STOCKS

Lard inventories in Chicago on February 14, amounted to 16,369,384 lbs., according to the Chicago Board of Trade. This was an increase compared with the 15,325,678 lbs. of product in store on January 1, but less than the 108,351,534 lbs. a year earlier. Total D.S. bellies amounted to 3,406,001 lbs. as against 3,330,353 lbs. on January 1 and 5,218,288 lbs. a year earlier. Chicago provision items appear below:

	Feb. 14, '54	Jan. 1, '54	Feb. 14, '53
	lbs.	lbs.	lbs.
P.S. lard (a)	12,468,458	11,584,326	77,325,376
P.S. lard (b)	12,361,369
Dry rendered lard (a)	1,013,817	1,053,033	8,176,051
Dry rendered lard (b)	10,984	10,984	4,454,277
Other lard	2,876,125	2,677,335	6,033,561
TOTAL LARD	16,369,384	15,325,678	10,351,534
D.S.CI. bellies (contr.)	3,700	68,500
D.S.CI. bellies (other)	3,402,301	3,261,853	5,218,288
TOTAL D.S.CI. BELLIES	3,406,001	3,330,353	5,218,288

(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 53.

PHILADELPHIA FRESH MEATS

Tuesday, February 16, 1954

WESTERN DRESSED

	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	40.00@41.75
Choice, 700/900	38.50@41.00
Good, 500/700	35.75@37.00
Commercial, 350/700	None quoted

COW:

Commercial, 350/700	26.00@28.00
Utility, all wts.	24.00@26.50

VEAL (SKIN OFF):

Choice, 50/80	39.00@43.00
Choice, 80/100	40.00@44.00
Choice, 110/150	39.00@43.00
Good, 50/80	35.00@37.00
Good, 80/110	37.00@39.00
Good, 110/150	36.00@38.00
Commercial, all wts.	26.00@32.00
Utility, all wts.	23.00@26.00

LAMB:

Prime, 30/40	45.00@48.00
Prime, 40/50	45.00@48.00
Prime, 50/60	40.00@45.00
Choice, 30/40	44.00@47.00
Choice, 40/50	44.00@47.00
Choice, 50/60	39.00@44.00
Good, all wts.	40.00@44.00
Utility, all wts.	35.00@38.00

MUTTON (EWE):

Choice, 70/down	21.00@24.00
Good, 70/down	19.00@21.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 8-10	54.00@56.00
(Bladeless included) 10-12	54.00@56.00
(Bladeless included) 12-16	53.00@54.00
Butts, Boston style, 4-8	49.00@51.00

SPARERIBS, 2 lbs. down

48.00@50.00

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$54.00@57.00	\$46.00@50.00
Hindqtrs., 800/900	53.00@55.00	44.00@47.00
Round, no flank	49.00@52.00	48.00@50.00
Hip rd., with flank	47.00@50.00	46.00@48.00
Full loin, untrmd.	52.00@58.00	42.00@46.00
Short loin, untrmd.	None quoted	None quoted
Short loin, trmd.	None quoted	None quoted
Flank	None quoted	None quoted
Rib (7 bone)	56.00@62.00	48.00@54.00
Arm Chuck	37.00@39.00	36.00@38.00
Brisket	30.00@32.00	30.00@32.00
Short plates	12.00@14.00	12.00@14.00

JAN. CORN-HOG RATIO

Hog and corn prices at Chicago and corn-hog price ratio for January.

	Barrow & gilt per 100 lbs.	Corn No. 3, yellow per bu.	Hog-corn price ratio
January, 1954	\$25.15	\$154.9	16.2
December, 1953	24.17	156.2	15.5
January, 1953	18.31	160.5	11.4

AROMIX
THE MARK OF QUALITY

Manufacturers
of fine food
seasonings and
specialties
for the packing
industry.

AROMIX CORPORATION
1401-15 W. Hubbard St. • Chicago 22, Ill. • Monroe 6-0970-1

LIVESTOCK MARKETS

Weekly Review

Cattle and Calf Slaughter Analyzed

The record number of cattle slaughtered under federal inspection during 1953 came to market at a slightly lower average live weight than in 1952—969.8 lbs. against 990.2 lbs.—and dressed out at an average of 533.1 lbs. compared

The average live weight was 226.7 lbs. and the dressed weight was 126.2 lbs. Calves cost packers an average of \$16.89 in 1953 against \$25.61 during 1952.

Veal production for 1953 amounted to 881,593,000 lbs. compared with 650,483,000 lbs. in the preceding year.

Significant figures with regard to 1953 slaughter of cattle and calves are shown in the accompanying table.

CATTLE

	1953	1952
Slaughter (thousands)	17,620	13,165
Avg. live weight (lbs.)	969.8	990.2
Steers	1001.4	1018.7
Heifers	831.4	850.2
Cows	958.5	976.0
Avg. cost to packers	\$17.66	\$25.71
All cattle	\$21.32	\$30.05
Steers	\$20.17	\$28.06
Heifers	\$10.96	\$17.27
Dressing yields	55.0%	55.1%
Avg. dressed weight (lbs.)	533.1	546.0
Condemnations (head)	57,586	56,818

CALVES

	1953	1952
Slaughter (thousands)	7,013	5,294
Avg. live weight (lbs.)	226.7	220.6
Avg. cost to packers	\$16.89	\$25.61
Dressing yields	55.7%	56.0%
Avg. dressed wt. (lbs.)	126.2	123.5
Condemnations (head)	28,634	26,076

with 546 lbs. in the preceding year. Beef production under inspection in 1953 totaled 9,367,672,000 lbs. against 7,157,322,000 lbs. in 1952.

The increased supply of cattle was reflected in a sharply lower average cost to packers for the year; the average cost for all cattle for 1953 was \$17.66 against \$25.71 in 1952. The average cost of cows dropped the most, falling to 63.4 per cent of the 1952 level compared with 70.9 per cent for steers and 71.8 per cent for heifers.

In spite of the large increase in cattle slaughter, condemnations for the year amounted to only 57,586 head compared with 56,818 head in 1952, indicating improvement in the overall condition of the cattle population.

Last year's calf slaughter—largest since 1947—was made up of animals weighing slightly more than in 1952.

December Kill By Regions

United States federally inspected slaughter by regions from data furnished by the Bureau of Animal Industry for December, 1953, with comparisons:

(Thousands head)

Region	Cattle	Calves	Hogs	Lambs	Sheep
N. Atl. States	140	107	482	256	
S. Atl. States	49	28	214	12	
N. C. States—East	360	206	1,324	162	
N. C. States—N. W.	481	110	2,307	472	
N. C. States—S. W.	195	51	485	106	
S. Cent. States	208	104	316	55	
Mountain States	91	9	92	70	
Pacific States	209	43	217	168	
Total	1,723	657	5,436	1,290	
November, 1953	1,606	658	5,540	1,159	
December, 1952	1,253	523	7,251	2,128	

Other animals slaughtered under federal inspection, (number of head): Dec. 1953: horses 23,600, goats 405; Dec. 1952: horses 31,035, goats 143.

Data furnished by Bureau of Animal Industry.

Spring Barrow Show and Market Demonstration at NSY Mar. 12

Hog producers and feeders will be given a chance to see how buyers grade hogs and arrive at certain values on the stock they buy at the Spring Barrow Show and Market Grading Demonstration which is scheduled for March 12 at National Stock Yards, Ill.

Sponsored by the Universities of Missouri and Illinois, National Stock Yards Co., and packers, the show will indicate to viewers why some hogs bring a premium price on the market while others bring only an average price, etc. Today's desirable meat-type hog will hold a prominent place in the show.

In spite of the large increase in cattle slaughter, condemnations for the year amounted to only 57,586 head compared with 56,818 head in 1952, indicating improvement in the overall condition of the cattle population.

Last year's calf slaughter—largest since 1947—was made up of animals weighing slightly more than in 1952.

Iowan's Meat-Type Hogs Pay Him Neat Dividend

The selection of meat-type hogs for his stellar production of last year paid dividends for Joe Watters of Clinton county, Ia., as he realized 10 cents over the regular market top of \$24.50 on the particular day when his consignment made the Chicago market.

The 54 hogs, which averaged 212 lbs., were a cross between a Hampshire boar and Spotted Poland China sows. Gilts for the production were carefully selected for their meat-type as well as the boar to which they were bred. Watter's father started the procedure several years ago and Joe promises more of the same to come from his feedlots in the future.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during December, 1953, compared with November, 1953, and December, 1952 is shown below:

	Dec. 1953	Nov. 1953	Dec. 1952
	Per cent	Per cent	Per cent
Cattle:			
Steers	47.1	48.1	50.7
Heifers	12.6	11.4	11.4
Cows	37.8	42.9	34.9
Cows & heifers	50.4	54.3	46.3
Bulls & stags	2.5	2.6	3.0
Total ^a	100.0	100.0	100.0
Cannery & cutters ^b	22.6	27.2	21.1
Hogs:			
Sows	5.3	5.1	5.9
Barrows & gilts	94.3	94.7	93.8
Stags & boars	.4	.2	.8
Total ^b	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	95.0	91.8	90.9
Sheep	5.0	8.2	9.1
Total	100.0	100.0	100.0

^aBased on reports from packers.

^bTotals and percentages of accumulation based on rounded numbers.

^cIncluded in cattle classification.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in January, 1954, as reported by the USDA:

Cattle	Calves	Hogs	Sheep
Receipts	30,191	6,481	4,973
Shipments	20,490	2,986	61,592
Local slaughter	9,701	3,583	3,051

SAVE MONEY with the NEW PAPER DISPENSING TRUCK

The paper dispensing truck is designed to save both time and labor in lining trucks and railway cars. Will pay for itself in a very short time. Saves on labor costs by using one man instead of the usual two, and with it the car can be lined in half the normal time.

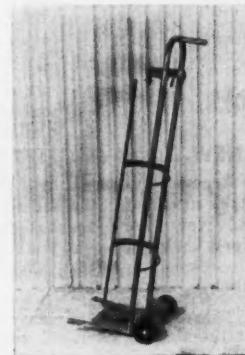
Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

Model #48—\$30.00 F.O.B. Iowa

Model #60HD—\$37.00 F.O.B. Iowa

E. G. JAMES COMPANY

Phone HArrison 7-9062
Teletype CG 1780-1-2



316 S. LaSalle St.
Chicago 4, Illinois

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week	Prev.	Cor.	Week	Feb. 13	Week
Chicago [†]	23,303	21,142	20,763	Kansas City [†]	18,174	16,807
Kansas City [†]	25,349	20,839	23,013	Omaha [†]	9,211	10,690
St. Louis [†]	8,985	10,534	9,212	St. Joseph [†]	10,798	9,873
Sioux City [†]	4,472	4,544	4,381	Wichita [†]	4,472	4,544
New York & Jersey City [†]	10,759	9,858	8,622	Chicago [†]	10,689	7,047
Oklahoma City [†]	5,689	4,740	5,558	Omaha [†]	4,874	4,110
Cincinnati [†]	11,345	10,945	11,132	Denver [†]	21,737	21,849
St. Paul [†]	4,384	4,525	4,067	Milwaukee [†]	4,384	4,525
Total	159,286	153,083	130,490			

HOGS

	Feb. 11	Feb. 12	Feb. 13	Feb. 14	Feb. 15	Feb. 16	Feb. 17
Chicago [†]	20,400	31,733	36,189	36,189	36,189	36,189	36,189
Kansas City [†]	7,922	8,562	10,858	10,858	10,858	10,858	10,858
Omaha [†]	27,085	32,587	39,167	39,167	39,167	39,167	39,167
St. Louis [†]	25,219	24,033	24,033	24,033	24,033	24,033	24,033
St. Joseph [†]	19,885	21,301	30,703	30,703	30,703	30,703	30,703
Sioux City [†]	19,682	25,000	27,450	27,450	27,450	27,450	27,450
Wichita [†]	4,472	6,226	9,121	9,121	9,121	9,121	9,121
New York & Jersey City [†]	37,024	39,310	45,940	45,940	45,940	45,940	45,940
Oklahoma City [†]	11,630	12,522	14,141	14,141	14,141	14,141	14,141
Cincinnati [†]	12,741	11,946	12,780	12,780	12,780	12,780	12,780
Denver [†]	12,079	11,771	12,937	12,937	12,937	12,937	12,937
St. Paul [†]	30,846	32,833	38,480	38,480	38,480	38,480	38,480
Milwaukee [†]	4,205	4,032	5,797	5,797	5,797	5,797	5,797
Total	242,339	261,786	281,563				

SHEEP

	Feb. 11	Feb. 12	Feb. 13	Feb. 14	Feb. 15	Feb. 16	Feb. 17
Chicago [†]	10,748	13,778	11,064	11,064	11,064	11,064	11,064
Kansas City [†]	4,163	4,280	3,806	3,806	3,806	3,806	3,806
Omaha [†]	16,293	14,803	14,552	14,552	14,552	14,552	14,552
E. St. Louis [†]	3,361	3,316	3,316	3,316	3,316	3,316	3,316
St. Joseph [†]	12,011	22,518	10,384	10,384	10,384	10,384	10,384
Sioux City [†]	11,163	10,715	5,589	5,589	5,589	5,589	5,589
Wichita [†]	1,170	731	1,648	1,648	1,648	1,648	1,648
New York & Jersey City [†]	42,318	43,312	46,615	46,615	46,615	46,615	46,615
Oklahoma City [†]	2,616	2,896	1,897	1,897	1,897	1,897	1,897
Cincinnati [†]	319	308	403	403	403	403	403
Denver [†]	10,256	14,271	11,230	11,230	11,230	11,230	11,230
St. Paul [†]	5,814	5,497	7,847	7,847	7,847	7,847	7,847
Milwaukee [†]	909	1,215	1,608	1,608	1,608	1,608	1,608
Total	120,543	131,456	116,303				

*Cattle and calves.

[†]Federally inspected slaughter, including directs.

[‡]Stockyards sales for local slaughter.

[§]Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Feb. 17, were as follows:

CATTLE:

Steers, com'l	\$16.00@17.00
Steers, good & ch.	21.00@22.00
Heifers, choice	22.50@23.00
Heifers, util., com'l.	17.00@16.10
Cows, com'l & low gd.	13.00@15.00
Cows, canner, util.	8.50@12.00
Bulls, good	18.00@20.00
Bulls, com'l	14.50@16.50

VEALERS:

Good & prime	28.00@31.00
Culls	10.00@17.00
Com'l & gd.	18.00@27.00

HOGS:

Choice, 180/240	27.25@27.75
Sows, 450/lb. down	21.75@23.50

LAMBS:

Choice	None-rec.
--------	-----------

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended February 13:

Cattle

Cattle Calves Hogs* Sheep

Salable* 247 181

Total (Incl. directs) 4,779 2,774 18,214 18,198

Prev. week: Salable* 303 317

Total (Incl. directs) 6,437 2,863 21,323 20,030

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle

Cattle Calves Hogs Sheep

Feb. 11 2,990 265 7,009 3,205

Feb. 12 890 184 8,230 385

Feb. 13 171 46 3,625 24

Feb. 15 21,122 615 8,536 3,595

Feb. 16 5,500 400 8,500 2,500

Feb. 17 10,000 300 8,500 3,000

*Week so far 36,622 1,300 27,536 9,005

Week ago 36,964 913 28,605 11,314

Year ago 36,318 1,067 36,200 14,359

2 yrs. ago 30,198 773 42,132 16,728

*Including 4,700 hogs direct to packers.

SHIPMENTS

Cattle

Cattle Calves Hogs Sheep

Feb. 11 2,638 130 1,177 1,592

Feb. 12 2,097 7 1,065 921

Feb. 13 1,922 128 1,041

Feb. 14 5,668 904 597 537

Feb. 15 2,000 967 967 537

Feb. 17 3,000 500 1,000

Week so far 10,688 2,467 2,037

Year ago 13,615 111 2,504 4,871

2 yrs. ago 10,652 40 3,606 4,018

*Including 4,700 hogs direct to packers.

FEBRUARY RECEIPTS

Cattle

Cattle Calves Hogs Sheep

Feb. 11 1954 1953

Feb. 12 115,927 110,547

Feb. 13 4,319 3,615

Feb. 14 127,450 161,376

Feb. 15 35,117 37,408

Feb. 16 1954 1953

Feb. 17 46,248 46,749

Feb. 18 11,802 20,948

Feb. 19 14,801 12,869

Feb. 20 8,160

Feb. 21 26,075 29,618

Feb. 22 13,958

Feb. 23 26,075 29,618

Feb. 24 13,958

Feb. 25 26,075 29,618

Feb. 26 13,958

Feb. 27 26,075 29,618

Feb. 28 13,958

Feb. 29 26,075 29,618

Feb. 30 13,958

Feb. 31 26,075 29,618

Feb. 1 26,075 29,618

Feb. 2 26,075 29,618

Feb. 3 26,075 29,618

Feb. 4 26,075 29,618

Feb. 5 26,075 29,618

Feb. 6 26,075 29,618

Feb. 7 26,075 29,618

Feb. 8 26,075 29,618

Feb. 9 26,075 29,618

Feb. 10 26,075 29,618

Feb. 11 26,075 29,618

Feb. 12 26,075 29,618

Feb. 13 26,075 29,618

Feb. 14 26,075 29,618

Feb. 15 26,075 29,618

Feb. 16 26,075 29,618

Feb. 17 26,075 29,618

Feb. 18 26,075 29,618

Feb. 19 26,075 29,618

Feb. 20 26,075 29,618

Feb. 21 26,075 29,618

Feb. 22 26,075 29,618

Feb. 23 26,075 29,618

Feb. 24 26,075 29,618

Feb. 25 26,075 29,618

Feb. 26 26,075 29,618

Feb. 27 26,075 29,618

Feb. 28 26,075 29,618

Feb. 29 26,075 29,618

Feb. 30 26,075 29,618

Feb. 31 26,075 29,618

Feb. 1 26,075 29,618

Feb. 2 26,075 29,618

Feb. 3 26,075 29,618

Feb. 4 26,075 29,618

Feb. 5 26,075 29,618

Feb. 6 26,075 29,618

Feb. 7 26,075 29,618

Feb. 8 26,075 29,618

Feb. 9 26,075 29,618

Feb. 10 26,075 29,618

Feb. 11 26,075 29,618

Feb. 12 26,075 29,618

Feb. 13 26,075 29,618

Feb. 14 26,075 29,618

Feb. 15 26,075 29,618

Feb. 16 26,075 29,618

Feb. 17 26,075 29,618

Feb. 18 26,075 29,618

Feb. 19 26,075 29,618

Feb. 20 26,075 29,618

Feb. 21 26,075 29,618

Feb. 22 26,075 29,618

Feb. 23 26,075 29,618

Feb. 24 26,075 29,618

Feb. 25 26,075 29,618

Feb. 26 26,075

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, February 15, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

HOGS (Includes Bulk of Sales):					
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$25.00-25.75	None rec.	None rec.	None rec.	\$26.00-27.00
160-180 lbs.	25.75-26.65	\$25.00-26.65	26.50-only	26.50-26.75	26.00-27.75
180-200 lbs.	26.50-26.75	26.25-26.65	26.50-only	26.50-26.75	26.00-27.75
200-220 lbs.	26.50-26.75	26.25-26.65	26.50-only	26.50-26.75	26.00-27.75
220-240 lbs.	26.00-26.75	26.00-26.65	26.50-only	26.50-26.75	26.00-27.75
240-270 lbs.	25.00-26.25	25.50-26.25	26.00-26.50	25.25-26.50	24.50-26.50
270-300 lbs.	24.00-25.25	25.00-25.25	None rec.	24.50-25.50	24.50-26.50
300-330 lbs.	23.75-24.25	24.50-25.00	None rec.	23.75-24.75	24.50-25.75
330-360 lbs.	None rec.	None rec.	None rec.	23.75-24.75	None rec.

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	22.00-26.25	None rec.
--------------	-----------	-----------	-----------	-------------	-----------

80S:

Choice:

270-300 lbs.	23.75-24.00	23.50-23.75	23.25-23.50	22.50-24.00	22.25-23.50
300-330 lbs.	23.75-24.00	23.50-23.75	23.25-23.50	22.50-24.00	22.25-23.50
330-360 lbs.	23.50-24.00	23.25-23.50	23.00-23.25	22.50-24.00	22.25-23.50
360-400 lbs.	23.00-23.50	22.75-23.50	22.75-23.50	22.50-24.00	22.00-22.50
400-450 lbs.	22.75-23.25	22.25-23.00	22.50-23.00	21.00-22.75	21.75-22.00
450-550 lbs.	22.00-23.00	21.75-22.50	22.00-22.50	21.00-22.75	21.00-21.75

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	20.25-23.22	None rec.
--------------	-----------	-----------	-----------	-------------	-----------

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	24.50-27.00	24.50-27.50	23.75-26.50	25.00-27.50	25.00-27.00
900-1100 lbs.	25.00-27.50	25.75-30.00	24.50-27.00	25.75-28.50	25.50-27.50
1100-1300 lbs.	25.50-28.00	26.25-30.00	24.50-27.00	26.00-28.50	25.00-27.50
1300-1500 lbs.	25.50-27.50	26.25-30.00	24.00-27.00	24.75-28.00	24.50-27.50

Choice:

700-900 lbs.	21.50-25.00	21.50-25.75	21.25-23.75	21.50-25.00	22.00-25.50
900-1100 lbs.	22.00-25.50	22.50-26.25	21.25-24.00	21.50-25.00	22.50-25.50
1100-1300 lbs.	22.00-25.50	22.50-26.25	21.25-24.00	20.50-25.50	22.50-25.50
1300-1500 lbs.	21.50-25.00	22.50-26.25	20.75-24.00	20.25-24.75	22.00-25.00

Good:

700-900 lbs.	18.50-22.00	19.00-22.50	18.25-21.25	18.25-21.50	18.50-22.50
900-1100 lbs.	19.00-22.00	19.50-22.50	18.50-21.25	18.25-21.50	18.50-22.50
1100-1300 lbs.	19.00-22.00	19.50-22.50	18.50-21.25	18.00-21.25	18.50-22.50

Commercial, all wts. 17.00-19.00 16.50-19.50 15.50-18.50 15.75-18.25 15.00-18.50

Utility, all wts. 15.00-17.00 13.50-16.50 13.00-15.50 14.00-15.75 12.50-15.00

HEIFERS:

Prime:

600-800 lbs.	24.00-26.00	23.50-25.25	22.50-24.50	22.75-25.00	22.50-23.50
800-1000 lbs.	24.50-26.00	24.00-26.00	23.00-25.00	22.75-25.00	22.50-24.50

Choice:

600-800 lbs.	20.50-24.50	20.00-24.00	19.00-22.25	19.00-22.75	20.00-22.50
800-1000 lbs.	21.00-24.50	21.00-24.00	19.50-22.50	19.00-22.75	20.00-22.50

Good:

500-700 lbs.	18.00-21.00	17.50-21.00	16.00-19.50	16.00-19.00	17.50-20.00
700-900 lbs.	18.50-21.00	18.00-21.00	16.50-19.50	16.00-19.00	17.50-20.00

Commercial, all wts. 15.50-18.50 14.50-18.00 14.00-16.50 14.00-16.00 14.50-17.50

Utility, all wts. 13.00-15.50 12.50-14.50 12.00-14.00 12.00-14.00 12.00-14.50

COWS:

Commercial, all wts. 12.00-13.00 12.25-13.50 11.75-13.00 12.00-12.50 12.00-13.00

Utility, all wts. 11.00-12.00 11.00-12.25 10.75-11.75 11.00-12.00 10.50-12.00

Canner & Cutter, all wts. 9.00-11.00 9.50-11.25 8.50-10.75 10.00-11.25 8.00-10.50

BULLS (Yrs. Excl.) All Weights:

Good	None rec.	11.00-13.00	None rec.	11.50-12.50	11.00-12.00
Commercial	13.00-14.00	14.50-15.50	12.50-13.50	14.00-14.50	11.00-12.00
Utility	12.00-13.00	12.75-14.50	11.50-12.50	12.00-14.00	12.50-15.00
Cutter	10.00-12.00	10.75-12.75	9.50-11.50	10.00-12.00	12.50-15.00

VEALERS, All Weights:

Choice & prime	22.00-29.00	27.00-29.00	24.00-26.00	22.00-25.00	22.00-26.00
Com'l & good	15.00-22.00	17.00-27.00	12.00-24.00	15.00-22.00	14.00-22.00

CALVES (500 Lbs. Down):

Choice & prime .. 18.00-22.00 19.00-25.00 16.00-18.00 19.00-23.00 18.00-23.00

Com'l & good .. 14.00-18.00 14.00-19.00 11.00-16.00 14.00-19.00 13.00-18.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down) (Wooled):

Choice & prime .. 22.25-23.00 21.00-22.50 20.50-21.75 21.75-22.25 21.50-22.25

Good & choice .. 21.00-22.25 19.50-21.25 19.50-20.50 20.25-21.50 19.50-21.50

EWES:

Good & choice .. 4.00-5.00 7.50-9.50 7.50-8.25 8.00-9.00 7.50-8.75

Cull & Utility .. 3.00-4.00 6.00-7.50 7.00-7.50 5.50-8.00 5.00-7.25

*Tuesday, Feb. 16, Prices.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 6, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	1954	1953	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
			Up to 1000 lbs.	Good and Choice	Grade B ¹ Dressed	Good
Toronto	\$18.29	\$22.03	\$27.40	\$30.00	\$34.00	\$24.00
Montreal	24.00	27.30	33.25	35.10	26.11	19.00
Winnipeg	16.15	21.06	26.00	28.36	31.10	21.85
Calgary	16.35	19.95	24.31	22.39	31.80	21.30
Edmonton	15.75	20.35	22.50	27.50	32.85	21.35
Lethbridge	16.50	19.60	18.25	22.00	31.00	21.10
Pr. Albert	15.50	20.00	25.50	25.00	30.35	20.35
Moose Jaw	15.70	20.50	17.00	22.25	30.60	20.60
Saskatoon	15.25	20.30	24.50	29.00	30.35	20.60
Regina	15.55	19.60	23.10	25.10	30.60	20.60
Vancouver	21.00	22.00	25.15	33.62	23.25

*Dominion Government premiums not included.

BANISH FLIES!
WITH THE **Reco®** FLY CHASER FAN

WHEN KEPT OUTSIDE
NO NEED TO KILL INSIDE

Also the **Reco®** Profitable
REFRIGERATOR FAN

Thousands of installations on
repeat orders within last
10 years.

Send for circular

REYNOLDS
ELECTRIC COMPANY
Established 1900
3089 River Road • River Grove, Ill.

Look to the... **ANNUAL MEAT PACKERS GUIDE**

for important, essential information on every meat plant problem.

Want sources of supply on unusual equipment, supplies, services? Need reference data on plant design or operations? Seeking facts on methods, products, production? Look to the Meat Packers Guide for quick, accurate information!

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending February 13, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Lambs	Sheep & Lambs
Boston, New York City Area ¹	11,958	9,780	39,317	47,215	
Baltimore, Philadelphia	6,978	887	26,447	1,356	
Cincinnati, Cleveland, Detroit, Indianapolis	17,201	5,838	68,712	10,622	
Chicago Area	24,736	5,848	58,636	7,181	
St. Paul-Wis. Areas ²	26,473	28,370	89,841	14,677	
St. Louis Areas ³	14,735	4,584	68,710	10,167	
Sioux City	10,525	16	22,669	12,664	
Omaha	28,800	854	41,941	21,196	
Kansas City	11,998	2,962	28,266	9,804	
Iowa-So. Minnesota ⁴	27,878	8,904	215,859	37,878	
Louisville, Evansville, Nashville, Memphis	8,551	7,488	35,473	Available	
Georgia-Alabama Areas ⁵	6,124	2,917	27,068	43	
St. Joseph, Wichita, Oklahoma City	17,677	3,185	35,506	14,914	
Ft. Worth, Dallas, San Antonio	13,191	5,745	13,966	12,763	
Denver, Ogden, Salt Lake City	14,245	703	14,802	17,469	
Los Angeles, San Francisco Areas ⁶	25,371	2,181	27,026	30,966	
Portland, Seattle, Spokane	4,817	386	7,516	5,978	
Grand Total	274,251	90,716	809,755	254,893	
Total Previous Week	268,119	100,530	839,264	232,645	
Total Same Week, 1953	243,590	79,769	992,169	247,666	

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located at Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended February 12.

Cattle	Calves	Hogs
Week ended Feb. 12	2,759	1,073
Week previous (five days)	2,622	974
Corresponding week last year	2,040	790

15,305
13,258
14,430

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

POSITION WANTED

CONTROLLER-ACCOUNTANT

Exceptional and diversified experience in all phases of packinghouse accounting. Large and small plants. W-79, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Presently employed in responsible position desires connection with small progressive sausage manufacturer where limited capital can be invested. Have wide experience and can produce very best references. Proposition must be sound with good long-range prospects. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: With 25 years' large and small plant experience in beef and pork operations, processing, manufacturing, personnel, sales, costs, and yields. Desires new connection first of February. W-48, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: 10 years' experience in meat packing industry, will develop production standards for cost and wage incentive purposes, also help solve your material handling problems on consultant basis. Small plants a specialty. Reasonable fee. W-65, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: And curing foreman with 26 years' experience, desires position with small or medium size packer. W-56, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BUYER
ALL ITEMS: Diversified experience. Will relocate. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Excellent experience—hotel, restaurant and institutional background. Single, car, will travel or relocate. W-57, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HELP WANTED

LIVE STOCK BUYER

Medium sized independent plant located in Wisconsin, handling cows, bulls and calves. Must know yields and grades, be able to meet people. Direct buying is done at plant. This is a real opportunity for the right man with proper qualifications and recommendations. Write to box number.

W-38, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

BEEF MAN

To handle beef boning department. Must have some sales and buying experience. Very good proposition for right person. W-67, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF CUTTING GENERAL FOREMAN

Must have full knowledge of beef cutting, boning, and shipping operations. Excellent opportunity with top salary for right man. Write full details of experience and personal history to Box W-77, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEASONING SALESMAN

A new product every sausage manufacturer will buy. Sure fire item, repeats wherever sold, liberal commission. Write territory now working. W-78, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: Live wire man to handle chains, jobbers and assist manager in supervision of territory salesmen in medium sized packing company located in South Carolina. Write to Box W-85, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE: Calling on meat packers and renderers to sell equipment. Territory—southwest. References required. W-88, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE

PLEASE REMIT WITH ORDER.

OPPORTUNITY: It is never too early to start—never too late to change. This is a \$30,000 a year proposition for a man who knows the seasoning and binder business and is able to organize and direct sales in the mid western states in already established territory. This is a life time opportunity for a man with vision and initiative. W-43, THE NATIONAL PROVISIONER, 15 West 41st St., New York 17, N.Y.

SALESMAN: Experienced seasoning or sausage maker-salesman wanted by established company. Manufacturers of complete line of seasonings, emulsifiers, olives, picnics, peppers, pickles, relishes, etc., to work the states of Washington, Oregon, Idaho, Montana and Colorado. Liberal salary and expenses to start. Earnings unlimited to producer. All replies held in strict confidence. W-62, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT OPPORTUNITY: For first class sausage maker with executive ability, to fill opening as plant superintendent. Medium sized plant located in southeast. Write to Box W-63, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., giving qualifications and record of previous employment.

SALES REPRESENTATIVES

Experienced in meat line, contacting hotel and restaurant supply houses, meat wholesalers, institutions and retailers, to sell corned beef briskets in brine. Commission. W-64, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALESMAN WANTED: With following in Virginia, Carolinas, Georgia, Florida, Alabama, to take over well established territory for company operating many years in the south, doing excellent business at present. Liberal drawing account. Write to Box W-66, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT: Manager and assistant manager wanted. Separate plants. Illinois-Iowa area. W-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

FOR SALE: Send us your inquiries for S/S, Aluminum, Dopp jacketed Kettles; Filter Presses; Curb Presses; Cookers; Lard Rolls; Grinders; Stuffers; Mixers; Cutters; Expellers, etc. We buy your idle equipment and plants.

CONSOLIDATED PRODUCTS CO. INC.
Observer Highway & Bloomfield St., Hoboken, N.J.
New York Telephone BA 7-0600

WRAPPING MACHINE

SPEED WRAP: Semi-automatic wrapping machine. Model 3A. Perfect condition. Satisfactory to wrap franks in boats or card locks. Also luncheon meats, etc. FS-74, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Buffalo Silent Cutter #54B, center dump, 220-440 motor, 60 cycles, in excellent condition. Reason for selling—production outgrew capacity. Price \$1600 FOB plant in Tennessee. FS-75, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ANDERSON EXPELLERS

All Models. Rebuilt, guaranteed.

We Rent Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

EQUIPMENT WANTED

WANTED: A USED BACON PRESS IN GOOD OPERATING CONDITION. EW-60, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 14, N.Y.

WANT 3' x 5', 6' or 7' blood dryer and one 4' x 10' or 5' x 9' cooker. One hydraulic press. Equipment must be in top condition and able to stand rigid survey. No junk. EW-82, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Good insulated 12' or 14' truck bed with or without Kold Hold Plates. Prairie Packing Company, Marion, Illinois.

TY-LINKER WANTED. Contact GREENWOOD FREEZER PLANT, LAURENS HIGHWAY, GREENWOOD, S.C. Phone 6161.

BUSINESS OPPORTUNITIES

ATTENTION PORK PACKERS

A new consultant service guaranteed to improve hog cut out results. No investment—just a fee for visiting your plant. W-70, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.
58 Deering Road Mattapan 26, Mass.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

PLANTS FOR SALE

COMPLETE: Slaughtering and processing plant, over 16,000 sq. ft. on main floor, 2 bed beef killing, 4000 sq. ft. under refrigeration, 100 H.P. boiler oil burner, open kettle lard cookers, 300 ton press, 5 large smokehouses, covered loading dock, enclosed stock pens, railroad siding, 6 trucks, local inspection, all necessary supplies on hand for immediate operation, located in city of 80,000 near Detroit, Michigan. FS-69, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MONEY-MAKING MEAT SUPPLY BUSINESS

Owner must sell due to illness. Established business, good profit, supplying hotels and restaurants. Well located in New Jersey resort area. 2-story steel beamed brick building, truck garage, refrigeration plant, showroom, 2 trucks. Offered at \$70,000. Excellent equipped. Ask for brochure NP-44102. PREVIEWS INC., 49 E. 53rd St., New York 22, N.Y. Phone Plaza 8-2630.

ONE BUILDING: 60 x 100 on two acres of land adjacent to N.Y.C. railroad. Well insulated walk-in cooler 30' x 40'. Includes one 40 H.P. compressor, one 7½ H.P. compressor, 10,000 gal. fuel oil storage tank, 20 H.P. boiler, steam heated office, 25 ton platform scale. Ideal for any type of meat industry. Cheap for quick sale. Contact Chester Sender, Phone 5635 or 3061, Huron, Ohio.

SAUSAGE FACTORY and DISTRIBUTORS: Well equipped factory doing business covering radius of 50 miles, population 2,000,000 people. Located in southwest. FS-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SLAUGHTER HOUSE
Federally inspected plant in south New Jersey. Suitable for 400 hogs or 80 cattle daily. L shaped building 30 x 70 and 4 x 20 with additional building 50 x 80. Two large coolers, modern equipment, overhead track conveyor, railroad siding, stock pens, boning room, offices, dressing rooms, own wells. Acreage with small private home. Will sell at a sacrifice or rent.

CHAS. ABRAMS
460 N. American St., Phone Walnut 2-2218
Philadelphia 23, Pa.

SLAUGHTERING PLANT
Located in New York state, near new New York thruway. Active and complete beef, calf and lamb slaughtering plant with complete rendering equipment and modern facilities. Capacity 400 cattle; 300 calves; 200 lambs. Have stockyards on New York Central railroad siding. Very good trade for western and local beef. Must retire due to health reasons. Only responsible people answer. FS-80, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SAUSAGE FACTORY AND DISTRIBUTORSHIP
Well equipped factory doing business covering a 50 mile radius. Population around 2,000,000. Located in one of the largest cities in southwest operating 6 trucks. \$400,000 volume in 1953.

R. R. McCauley
4225½ Ross Ave., Dallas, Texas

CATTLE SLAUGHTER HOUSE

In the heart of the Detroit market. All or part interest. Two story brick building 80 x 142 feet. FS-81, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE
White tile building, 38 x 58. New walk-in box 20 x 16. New freezer, 7 x 7. Phone Evergreen 4-8553, or Evergreen 6-0449, Brooklyn, N.Y.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

625	DEHAIRER: Boss #46-B, 10 H.P. mtr. less than 2 yrs. old	\$2850.00
5275	BELLY ROLLER: Boss Sr. double roller, complete with mtr.	2000.00
6947	BELLY HOIST: La. Paul, double action, mdl. #1005-10, 3000 rpm, 2000 H.P., 36 rpm, New, never-used	375.00
6946	LANDER: Duppas #17C, New, never-used	225.00
6005	BAND SAW: Jones-Superior, 20" dia. wheel, stainless steel, 2 H.P. mtr.	250.00
6718	SCRIBE SAW: Best & Donovan, 7½" saw blade, 1124" R.B. 1124 with mtr., cable & counterweight	175.00
6360	CLEAVERS: (200) New Simons, Warden & White, 291, 12"-13"-14" Blade, ea.	5.00

Sausage Equipment

6225	STUFFER: Globe, 500g	1050.00
6640	STUFFER: Boss, 400g, 2 stuffing valves, 1000 rpm, 1" piping	950.00
6561	STUFFER: Buffalo, 200g	950.00
6562	STUFFER: Randall, 200g, 3 valves	875.00
5768	SILENT CUTTER: Buffalo #70-B, center dump, 800g cap., less mtr., reduced to ..	1750.00
6522	SILENT CUTTER: Boss #5½, 2 extra set of knives	670.00
6708	SILENT CUTTER: Buffalo #38-B, 15 H.P.	550.00
5793	SILENT CUTTER: Buffalo #38A, 3 H.P.	375.00
6928	GRINDER: Sanders #150-B, latest mdl., complete set of knives, plates & extras, 20 HP. mtr. & starting box	950.00
7014	DECOUPLING OVEN: Bakelite portable, 60 leaf cap., thermostat, control, 10 H.P.	850.00
6769	MIXER: Buffalo, 200g, 10 H.P. mtr.	750.00
6527	MIXER: Boss 20, hand tilt, mtr. driven	825.00
6897	SLICER: U.S. mdl. 170G, ser. #170G586, with Grouper Conv. #151078 & stand #6345	1375.00
6538	DOUBLE JOURDAN COOKER: for 42" sticks, 2 Powers regulators, 10 H.P. mtr., 2000 rpm, stainless steel	950.00
6535	DECOUPLING OVEN: Bakelite portable, 60 leaf cap., thermostat, control, 10 H.P.	400.00
6549	PICKLE PUMP: Griffith, 1 H.P. mtr.	175.00
6529	STUFFING STATION: Stainless steel top, 36" x 46" x 9", 1" edge, angle-iron legs	140.00
7022	BODY TRUCK: 61" long, 28" wide, 17½" deep, 1½" drain, 3 iron wheels, newly painted	35.00
6618	HOY MOLDS: (100) stainless steel, with spring covers, ex cond., ea.	6.75
6970	BEEF TROLLEYS: (200) long hooks, ea.	.85
6967	BEEF TROLLEYS: (800) short hooks, ea.	.75

Rending & Lard

625	INTEGRATOR: Rietz RD-18 with 50 H.P. mtr., 1st & 2nd cond., used only 2 seasons	3375.00
6435	GRINDER: Diamond Hog #28, ser. #13446, open, 20" x 22", 50 H.P. mtr., used only 3 yrs.	2650.00
6883	HASHER-WASHER: Boss, 30" x 10" cyl. 10 H.P. mtr.	1250.00
6008	BLOOD DRYER: Boss, 3' x 7", bolted heads, with 10 H.P. mtr.	975.00
5548	HAMMERMILL: mdl. A, 24", less mtr.	350.00
4961	FEED FILLER: Globe, 15-65, ser. #3940, with strainer, nozzles & roller conv.	650.00
6757	FILTER PRESS: Anco, 18", 36 plates, 10 H.P. mtr.	500.00
6518	KETTLE: Lee, 250 gal. capacity, monel, 2" dia. bottom opening, 40g wp.	450.00
6084	KETTLES: (2) Groen, 40 gal. stainless steel clad with covers	200.00

Miscellaneous

7021	AMMONIA COMPRESSOR: York, 4 x 4, self-contained, late type, 7½" H.P. mtr.	625.00
6012	CONVEYOR TABLE: stainless steel, 70" x 53", 12" stainless mesh conv. belt, mtr. & drive	2200.00

All Offerings Subject to Confirmation and Prior Sale

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS and OFFICES

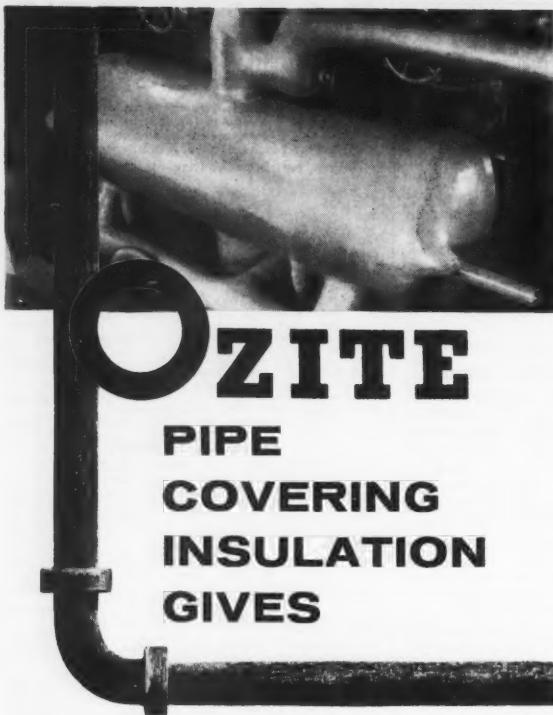
1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



More Elbow Room!

OZITE All-Hair felt lasts a lifetime . . . applies without waste . . . is easy to install for curves, straight pipes or valves . . . renders low conductivity for efficient heat barrier . . . allows close temperature control . . . provides maximum capacity of refrigeration units . . . cuts power consumption.

Get the facts about time-proved OZITE.
Write for 4-page Bulletin #300.



NO SHAPE IS TOO COMPLEX

AMERICAN HAIR & FELT COMPANY

MERCHANDISE MART • CHICAGO 54, ILLINOIS



ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Allbright-Nell Co., The	Third Cover
American Hair & Felt Co.	52
Aromix Corporation	46
Barlant and Company	51
Chevrolet Div. of General Motors Corp.	6
Cincinnati Butchers' Supply Co.	14
Circle-U Dry Sausage	13
Cleveland Cotton Products Co.	31
Connolly, J. J., Inc.	43
Dorsey Trailers, Inc.	8
French Oil Mill Machinery Company, The	42
General American Transportation Corp.	28
Globe Company, The	10
Goodyear Tire & Rubber Co., Inc.	3
Great Lakes Stamp & Mfg. Co.	20
Griffith Laboratories, Inc., The	Front Cover
Hantover, Phil, Inc.	7
Hartford City Paper Company	4
Hollenbach, Chas., Inc.	46
Howe Ice Machine Company	23
Huron Milling Co.	38
Hygrade Food Products Corp.	44
Independent Stave Company, Inc.	40
James, E. G., Company	47
Kahn's, E., Sons Co., The	42
Kennett-Murray Livestock Buying Service	41
Kneip, E. W., Inc.	33
Koch Supplies	21
Kohn, Edward, Co.	44
Lancaster, Allwine & Rommel	21
Lee Metal Products Company	26
Leland Detroit Mfg. Co.	23
Murphy Body Works, Inc.	43
Oakite Products, Inc.	25
Peters Machinery Company	35
Pfizer, Chas., & Company, Inc.	9
Preservative Manufacturing Company	18
Rapids-Standard Co., Inc.	38
Rath Packing Co.	45
Reynolds Electric Company	49
Safeway Truck Lines, Inc.	27
Smith's, John E., Sons Company	Second Cover
Spark's, H. L., & Company	46
Spector Motor Service, Inc.	25
Stange, Wm. J., Company	11, 12
Stedman Foundry & Machine Co.	31
Steelcote Manufacturing Co.	36
Taylor Instrument Companies	27
Toledo Scale Company	39
United States Rubber Company, Inc.	40
U. S. Slicing Machine Company	5
Visking Corporation	Fourth Cover

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

R S
IONER

ed Cover

..... 52

..... 46

..... 51

..... 6

..... 14

..... 13

..... 31

..... 43

..... 8

..... 42

..... 28

..... 10

..... 3

..... 20

at Cover

..... 7

..... 4

..... 46

..... 23

..... 38

..... 44

..... 40

..... 47

..... 42

..... 41

..... 33

..... 21

..... 44

..... 21

..... 26

..... 23

..... 43

..... 25

..... 35

..... 9

..... 18

..... 38

..... 45

..... 49

..... 27

ed Cover

..... 46

..... 25

..... 11, 12

..... 31

..... 36

..... 27

..... 39

..... 40

..... 5

h Cover

cannot
in this

products
render
, more
ich you
s offer

1954